THE HILLMAN COOK BOOK

"WE MAY LIVE WITHOUT POETRY, MUSIC AND ART;
WE MAY LIVE WITHOUT CONSCIENCE, AND LIVE WITHOUT HEART;
WE MAY LIVE WITHOUT FRIENDS; WE MAY LIVE WITHOUT BOOKS;
BUT CIVILIZED MAN CANNOT LIVE WITHOUT COOKS."

Mrs James D. Moore
Birmingham, Ala.
1903

The Hillman Cook Book

Published for the benefit
of the Hillman Hospital,
Birmingham, Alabama. .

1903.

CITY PAPER CO.
PRINTERS,
BIRMINGHAM, ALA.

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If any dealer wants to praise a particular brand of flour, he says:

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BREADS.

Salt Rising Bread.

Two-thirds coffee cup of fine meal, two-thirds coffee cup of fresh milk brought to a scalding heat, stir in meal, making a thick mush. If meal does not ferment quickly stir in a quarter of a teaspoonful of thick molasses. Cover closely and set in a warm place over night. In the morning take a coffee cup of fresh milk, add to it enough boiling water to make it quite warm, put in a teaspoonful of brown sugar or molasses and one-fourth teaspoon of salt. Stir in enough flour to make a very thick batter, stir thoroughly, then add the mush that has risen over night, stir in lightly. Cover closely, put in warm place to rise. When light, mix with the flour, using warm water, and make bread.

It is essential to have everything warm.—Mrs. T. O. Smith.

Corn Pone.

Take one quart of meal, pour boiling water over half of it and then cold water, to make a dough that is easily made into pones. Have oven very hot and bake.—Mrs. E. J. Rogan.

Pop Overs.

One cup flour, one salt spoon of salt, beat one egg thoroughly, add one cup sweet milk to the beaten egg. Then add the wet ingredients to the dry and beat thoroughly. Cook in hot "gem pans" (or muffin rings) in a quick oven.—Mrs. R. Pearson.

French Biscuit.

Six eggs, one pound sugar, three-fourths pound flour, flavor to taste, drop on buttered toast. Sift powdered sugar on them, then bake.—Mrs. T. O. Smith.

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Whenever you think of fancy groceries or canned goods, we want you to think of Tyler—Tyler Grocery Company, carries not only one one of the largest lines, but there is a uniform quality about everything they handle that quickly appeals to the housekeeper who is careful to see that in this day of adulteration, nothing in the way of impure and chemical preserved canned goods are used, in her home at least.

Rice Muffins.

Take the yolks of two eggs, half a cup of sugar and a piece of butter about the size of an egg, beat until very light, mix with it one cup of boiled rice, two cups of sifted flour, half cup sweet milk and a half teaspoonful of Royal baking powder. Beat the whites of egg separate and add to the mush. Fill in muffin rings and bake.—Mrs. H. Lowenthal.

Muffins.

Put one teaspoon sugar and half a teaspoon of salt into a dish, then break in one egg and half a pint of flour in which you have mixed one large teaspoon of Royal baking powder. Stir this together, then add enough milk to make rather a thick batter. Add one tablespoonful of melted butter. Bake in hot oven fifteen or twenty minutes.—Mrs. J. Bandman.

Biscuit.

Into one quart of flour put one heaping teaspoon of Royal baking powder, one-fourth of a teaspoon of baking soda and one small teaspoonful of salt. Sift all these together. Add one large kitchen spoon of lard or butter, cut the butter into the flour with a knife, then add butter milk, working it into the flour until you have it to a right consistency to roll out. Cut with a biscuit cutter. Bake in a hot oven.—Mrs. J. Bandman.

Butter Milk Yeast Bake.

Take one yeast cake, add to two glasses of butter milk, one teaspoonful of sugar, one-half teaspoonful of salt, and thicken with cornmeal. Let rise four hours and make out in cakes.—Mrs. Montgomery.

Bread.

One yeast cake to one pint of warm water, one tablespoonful of sugar, thicken with flour to a stiff batter. Let rise four hours, then season with sugar, lard, salt. Let rise two hours and bake. Can let rise the second time, if prefer, before baking. Mrs. Montgomery.

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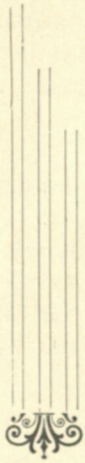

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Extra Cream Muffins.

Cream three level teaspoonfuls of butter, add to it two tablespoonfuls of sugar, separate two eggs, beat the whites and add them to the yolks, unbeaten. To the butter and sugar add one cup of sweet milk, one-half teaspoonful of salt, two cups of flour and four teaspoonfuls of Royal baking powder. Then add the eggs. Bake in greased warm pans twenty minutes. These are fine.—Mrs. W. E. Montgomery.

Cheese Straws.

Take one-quarter of a pound of puff paste and half an ounce of Parmesan cheese grated very fine, add a little salt. Sprinkle the cheese and salt over the paste and roll it two or three times, then cut into narrow strips about five inches long. Bake in a slow oven and send to the table hot.—Mrs. L. K. Steiner.

Cheese Straws.

One cup full of dry, highly flavored grated cheese, cayenne pepper to taste, and a scant half cupful (teacup) of half butter and half nice, sweet lard rubbed carefully into a teacupful of sifted flour. Now have ready quarter of a cupful of ice water, pour only half of this into the center of the flour and begin to stir with a fork. Use more water if necessary, but form the dough with as little wetting as possible, for upon this depends the success of the straws. Roll out to wafer-like thinness, and cut into finger length strips, form into twist. If to be baked at once a small teaspoonful of Royal baking powder should be sifted in the flour, but if put on the ice and baked just before serving, the powder should be omitted. Serve with freshly mixed mustard.—Mrs. W. O. Strauss.

General Mahones Recipe for the Best Waffles I Ever Ate.

One pint of sweet milk; one gill of flour; two eggs, whites and yolkes beaten separately; one small lump of butter, and a pinch of salt.—Mrs. Mary L. Armistead, Baltimore, Md.

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SOUPS.

Cream of Potato Soup.

Boil six large potatoes, mash and strain, adding one cup of water in which the potatoes have been boiled. Heat one quart of milk, well seasoned with salt, pepper and parsley. Add to the potatoes, let come to a boil and serve.—Mrs. Louis Gelders.

No. 4, Barley Soup.

Put into a granite pan about two quarts of water, and 10 cents soupbone or meat. Let this boil until ready to skim, using a soup skimmer. When skinned, put in parsley, celery, a little onion or leeks, chopped fine, two large spoons of tomatoes and two large spoons of barley, salt to taste. Let this boil for three or four hours. It will then be ready for use.—Mrs. I. Hochstadler.

Beef Tea For the Sick.

Chop fine four pounds of beef, removing all fat. Let the beef be best quality. Place the meat in a bowl and pour over one teacup of cold water to each pound of meat and let it stand three hours to extract the juice, then boil the whole for one hour, after which strain and press out all of the juice.

Tomato Soup.

Put into a stew pan one quart can of tomatoes and a pint of water. In a frying pan put one large tablespoonful of butter and when hot add one large onion cut into small pieces. When onion is brown, put in a large tablespoonful of flour and to this add the tomatoes and let come to a boil. Season with a teaspoonful of sugar, one of salt and one of pepper and add about four pepper cones and let all boil for twenty minutes. Strain through a fine sieve and serve with bread cut into dice, fried a crisp brown.—Mrs. Morris Marx.

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Cream of Celery Soup.

One quart chicken or veal broth; one quart milk; one-half cupful rice; one teaspoonful salt; one head celery; seasoning. Use for this soup a quart of chicken or veal broth and about a quart of milk; pick over and wash the rice; rinse it well in cold water, and put it in a thick saucepan over the fire, with a pint of milk and a teaspoonful of salt; wash a head of celery and grate.

Force Meat Balls For Soup.

Take cold fresh meat or chicken, chop very fine; add flour enough to make it stick together in balls about the size of a marble. Roll in flour, and fry in Cottolene until brown. Add to soup just before serving.—Miss Wister.

Bisque of Oysters.

Fifty oysters; one pint stock; one teaspoonful onion juice; two tablespoonfuls corn starch; one pint hot cream or milk; two scant tablespoonfuls Cottolene; seasoning. Put the oysters on to boil in their own liquor, boil two minutes, drain, saving the liquor. Chop the oyster very fine, and press it through a sieve, add to it the oyster liquor, return it to the kettle; add the stock, onion juice, and a bay leaf. Simmer gently for five minutes. Moisten two even tablespoonfuls of corn starch in a little cold water, stir into the soup, stir until it thickens, add the hot cream or milk, and a palatable seasoning of salt and pepper. Do not boil after adding the milk, or the bisque will curdle. Bisque of clams may be made precisely in the same way.—Mrs. Rorer.

Consomme.

Four pounds of beef; one ounce suet; one small onion; three quarts cold water; four cloves; one small carrot; a piece of celery; one egg white. Cut into dice four pounds of lean beef from the round; put about one ounce of suet and one small onion, sliced, into the soup-kettle and cook until a good brown; then add the meat, cook without covering thirty minutes; add the cold water, cover the kettle and simmer gently for about

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three hours; at the end of this time add the cloves, carrot, a piece of celery, and simmer one hour longer. Strain and stand away to cool. When cold, remove all grease from the surface. Turn the consomme into a kettle; beat the white of an egg with a half-cupful of cold water, add it to the boiling consomme, boil one minute and strain through cheese-cloth. Season, and it is ready to serve. If not dark, add a teaspoonful of caramel.

Crab Gumbo.

One dozen hard shell crabs, one onion, six large fresh tomatoes, two pints of okra, one-half pod red pepper, one bay leaf, one sprig of parsley, one tablespoonful of lard; salt and cayenne pepper to taste. Put the lard in the pot and when hot throw in the bodies and claws of the crabs. Cover closely, and after five or ten minutes add the skinned tomatoes, chopped onions and parsley, stirring occasionally to prevent scorching. After five minutes add the okra, sliced fine, and when well browned without the semblance of scorching all the bay leaf, and juice of tomatoes. Pour over about two quarts and a half of boiling water, and set back on stove and let simmer well for an hour, having thrown in the pepper pod. When nearly ready to serve season according to taste with cayenne and salt. Pour into the tureen and serve with boiled rice and McIlhenny's tobasco sauce.—Mrs. J. Wilzen.

Clam Soup.

Heat to boiling a cup of the prepared clam juice that can be bought in bottles. In another vessel over the fire stir together a tablespoonful of butter and a heaping teaspoonful of flour until hey bubble and pour upon them a cupful of milk. Stir until this has boiled up and thickened and put the clam juice with it, and also a dash of McIlhenny's tobasco sauce. Season to taste. It will be still better if an egg is beaten light and the boiling soup poured upon this just before it goes to table. A still further improvement is the additio nof a teaspoonful of whipped cream to the top of each cupful of the broth.—Mrs. [illegible] Caheen.

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Gumbo Fill.

Heat the soup pot; put in a tablespoonful of lard and after it is hot put in two cooked onions, and fry to a light brown. Add a chicken cut in pieces and also fry to a light brown. Add parsley, celery, bay leaves, little ham cut in dice a little mace, cloves, pepper (cayenne), a few drops of McIlhenny's tobasco sauce, then add as much water as you need for the soup, and let all cook together for two hours. When you are ready to serve, put in as many oysters as you require, and fill till it ropes. Serve immediately with rice, and never cover the tureen, as it turns the gumbo thin.—Mrs. Geo. H. Clark.

Cream Tomato Soup.

One quart can tomatoes, put in a sauce pan with a little more than the empty can of water. After getting hot add one teaspoon soda, and let boil until the tomatoes are soft. Then add one tablespoon butter, few drops of McIlhenny's tobasco sauce, and one pint of milk and let boil a short time, then strain on powdered crackers, and season to taste.—Mrs. A. Y. Jones.

Chestnut Puree.

This is a perfect and desirable soup and is very appropriate if used in the form of a sauce to accompany white entrees, especially of turkey. A brown puree of chestnuts is delicious. To produce this the nuts must be carefully roasted in order to caramelize them. For a white puree, remove the shells from the chestnuts, cover with hot water and boil ten minutes, then remove the brown skins. Cover the chestnuts with boiling salted water and cook until they are tender; then drain, mash and rub through a sieve. Season to taste with salt and pepper and add sufficient hot milk, or half milk and half cream, or a good rich stock to make a soup of creamy consistency. Serve very hot.

Crab Soup.

Mix the yolks of two hard boiled eggs with a little salt, and mustard, one tablespoon of butter and flour. Put in one quart of milk and boil. Add a few cloves and whole pepper, also the above ingredients with white of the egg cut up fine. When all begins to boil add one can of crab meat and let it boil up one hour over sliced lemon and add dash of McIlhenny's tobasco sauce in the tureen. Fresh crab may be used instead of canned.—Mrs. Louis Saks.

Hugh Seals,

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Pea Soup.

The great secret of good pea soup is to take care and put the peas in boiling water, season as you do other pea soup.—Mrs. Hannah Keen.

FISH AND OYSTERS.

Baked Fish.

Clean and season fish an hour before cooking. Pour one tablespoon of vinegar over fish to make firm. Lay in baking pan with a little water, some parsley and bits of butter, bake in hot stove until done. Lay in platter and pour tomato sauce over.

Tomato Sauce For Fish.

Brown one tablespoon butter in a skillet, stir in one spoonful flour, then add one pint tomatoes, mash well and season with salt, pepper, a pinch of cayenne pepper, few drops of McIlhenny's tobasco sauce, one teaspoonful vinegar, and a bit of sugar. Boil up and pour over fish.—Mrs. D. Levy.

Fish Cutlets

Half-pint milk, three teaspoonfuls Cottolene, three even tablespoonfuls flour, one egg yelk, one tablespoonful parsley, chopped, one-quarter grated nutmeg, ten drops onion juice, two cups of cold boiled fish, seasoning. Put the milk on to boil. Rub together the Cottolene and flour, then stir them into the boiling milk, stir and cook until a thick paste is formed, add the yelk of egg, parsley, onion juice, mix and add the boiled fish, mix again and add a palatable seasoning of salt and cayenne, turn out to cool. When cold form into cutlets or croquettes. Dip first in beaten egg, then in bread crumbs, and fry in very hot Cottolene. Drain on brown paper and serve very hot with cream sauce.

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a good lump of fresh butter. Brown into it one tablespoonful of flour. Strain water into this, then take all and pour into lemon and sugar, stirring. Put back on stove until thick. Drop in a handful of almonds. Pour over fish and dress with parsley and lemon.—Mrs. Sig Levy, 1801 Sixth avenue.

Salmon Cakes.

One can salmon and gravy, one-half box of Uneeda crackers soaked in warm water, one egg-piece of butter and dash of McIlhenny's tobasco sauce. Make into cakes and fry.—Mrs. A. Kull.

Stewed Fish.

To a seven or eight pound fish cut two or three large onions and hash, one quart of water and one-half pound of butter. When onions are done the fish must be nicely sliced and laid in a fish kettle peppered and salted. Each piece nicely and sprinkle a little ground ginger over it and a little red pepper. Pour the onions that have been cooked and the butter and about a quart more of boiling water, cover and let cook until the fish is done. Then have eight eggs well beaten with one bunch of parsley chopped fine and about three or four teaspoonfuls of flour and the juice of three or four lemons, all well beaten together. Pour over the fish. Shake the kettle well or the eggs will curdle and let it remain on the fire only a minute or so until it thickens. It is better eaten cold with a dash of McIlhenny's tobasco sauce.—Mrs. Moses, Virginia.

Pickled Shad.

Take a large shad and cut into pieces a little larger than an individual portion. Place in an earthen bowl, and cover well in the best vinegar, enough sugar to moderate the vinegar, one onion cut up, whole cloves, spices pepper and bay leaves. Place in oven and allow it to cook five or six hours—until bones are all dissolved. Serve cold. While cooking keep securely covered.—Mrs. Sam Adler.

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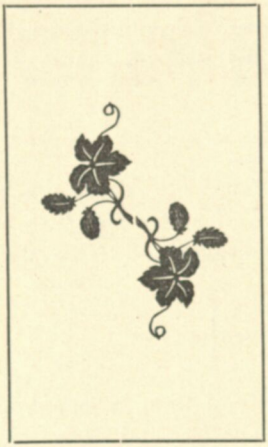

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Fried Oysters.

Drain the oysters, dip them in cracker dust and fry in hot lard, to one quart of oysters, four eggs, and one pound of crackers will be required. Roll the crackers or grind through a meat chopper.

Oyster Cocktails.

A tablespoonful of lemon juice, one of tomato catsup, half a teaspoonful of Harvey's sauce, a pinch of paprica, one of salt and five drops of McIlhenny's tobasco sauce. Put into cold claret glasses five small chilled oysters and pour the above sauce, made ice cold, over them.

Oyster Cutlets.

Twelve large oysters boiled for one minute in their own liquor, drain and chop fine. Take one gill of the liquor, add one ounce of butter and one large tablespoonful of flour. Add one tablespoonful of finely chopped parsley and the yelks of two eggs, then the chopped oysters and cook until a thick batter. Turn out and cool and mould into cutlet form. Dip in cracker meal and fry a light brown like oysters. Lobster can be used instead of oysters, making the lobster chop.—Mrs. Morris Marx.

Chafing Dish Oysters.

Chop one stalk of celery in small pieces, put into chafing dish with one quart of large oysters that have been drained. Add to this, butter the size of an egg, pepper, salt and a few drops of McIlhenny's tobasco sauce. Let this boil until the edges of the oysters curl before serving, add sherry wine to taste.—Mrs. Louis Saks.

Oyster Pie.

Prepare a rich dough, with part of which line a deep agate pan, reserving sufficient dough for layer dumplings and a top crust. Now add a layer of oysters, well seasoned with salt, pepper, bits of butter, and finely chopped parsley. Next, add

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a layer of dumplings (thinly rolled paste—cut into small squares) and so alternate. Cover the whole with a top crust of thinly rolled paste—press around the edges with a fork—make an opening in the center of top dough, and add plentifully of milk. Bake in slow oven.—Miss Rose Mayer.

Pickled Oysters.

One hundred oysters, handful of salt, one-half cup vinegar, whole cloves, allspice and mace. Stew the oysters in their own liquor until the ends curl, and then put in a colander to drain, then throw in ice water with the salt. Strain the liquor and add the spices and vinegar. Boil the liquor and spices together three minutes. Drain the oysters a second time in the colander, and, when all the salt and water have left, then put them in a stone jar, covering them with the spiced liquor, and they will be ready for use as soon as perfectly cold. Add cayenne pepper to taste, and a dash of McIlhenny's tobasco sauce.

Fried Oysters.

Oysters for frying should be large and plump. Spread them on a towel to drain, and after seasoning them with pepper and salt, roll them in fine dry bread or cracker crumbs. Dip them in beaten egg and again roll in plenty of crumbs. Have Cottolene about four inches deep in the frying kettle, cover the bottom of the frying basket with a single layer of breaded oysters and plunge into the fat. Cook for one minute and a half. Drain and serve immediately. For a dozen and a half of oysters there will be required two eggs, quarter of a teaspoonful of pepper, one level tablespoonful of salt and one pint of crumbs. Use half the salt and pepper to season the oysters and the rest to season the crumbs. If the flavor be liked, two tablespoonfuls of tomato catsup may be mixed with egg. Remember that there are few fried things that require the fat so hot as oysters or that spoil so quickly if allowed to stand after frying. Serve with a few drops of McIlhenny's tobasco sauce.

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Scrambled Oysters.

One dozen oysters, chopped, three eggs well beaten, one large spoon butter , one gill sweet milk. Put the butter in a pan, when melted add the oysters and allow it to simmer. Add the eggs and milk and when it comes to a boil, remove and serve on toast or crackers.—Mrs. Benners.

Lobster a la Newberg.

Half pint cream, half pint sherry, half cup of butter, and three eggs, salt, white pepper, and a few drops of McIlhenny's tobasco sauce, and cayenne to taste. Let cream come to a boil, then stir in the eggs well beaten, add salt and pepper to taste, then the sherry. Have the lobster cut into small pieces, put into sauce. Let it boil, then serve.—Mrs. Leo. K. Steiner.

Buttered Lobster.

For this the fresh lobster should be used, or that which is put up in the flat cans. Cook together a tablespoonful of flour and two of butter for a pint of lobster meat. Pour on the bubbling butter and flour, one cup of milk. It will be better if it is half cream. When it is thick and smooth after steady stirring, put in the lobster, cut into small pieces. Cook until it is hot through, season with salt, cayenne pepper, and the juice of a lemon, also a dash of McIlhenny's tobasco sauce, and before taking from the fire add two tablespoonfuls of rich cream. Put into nappies, sprinkle the top of these with fine bread crumbs, and scatter bits of butter thickly over the top. Brown in oven and serve hot with sliced lemon.—Mrs. F. Caheen.

Lobster, a la Newberg.

Boil a lobster in saltwater for about half an hour—until it turns a bright red. Let it cool and then cut into pieces about an inch thick. Beat the yelks of three eggs and one-half pint of cream together. Now you are ready to cook the lobster. Put in a chafing dish a large piece of butter and the lobster. Let cook until the butter has penetrated the lobster and season with

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salt and a piece of red pepper. Flavor with sherry and dash of McIlhenny's tobasco sauce, a wine glass. Let cook a minute and then slowly.—Mrs. J. Kemper.

Fricasseed Crabs.

Boil crabs in salt water well seasoned with salt and red pepper until red, remove from water, clean and break apart, crack the claws, and drop in fricassee prepared by using one tablespoonful of butter browned in saucepan with one-half small onion, two tablespoonfuls flour, one can tomatoes, season highly with red pepper, a few drops of McIlhenny's tobasco sauce, and salt. Cook from fifteen to twenty minutes, and add when nearly done one tablespoonful of chopped parsley. One pod of garlic can be used if desired.—Mrs. W. O. Strauss.

Deviled Crabs.

To one large can of crabs take two slices of bread, having been soaked in water, half cup of butter melted; fry bread in the butter, then put in the crabs, work well with a fork. Use parsley and season to taste with pepper and McIlhenny's tobasco sauce. After putting in the shells sprinkle well with rolled toasted bread and little butter.—Mrs. S. Klotz.

Oyster Omelet.

Blanch twenty-four large oysters in their own liquor. Let them come to boiling point, then drain and return to saucepan, with half pint of cream, a small lump of butter, a little finely minced parsley and salt and pepper to taste. When the mixture comes to a boil, thicken with teaspoonful of corn starch and set on back of range until needed for omelet. Crack into a bowl twelve fresh eggs, season with a pinch of salt and a little white pepper, then beat well until whites and yelks are thoroughly mixed and very light. Place in a large omelet pan two ounces of fresh butter and place on hot range until it crackles, then put in the eggs and stir with fork for two minutes. Let it rest for half a minute, fill with the oysters, fold, place on hot platter and pour over the omelet the hot cream sauce of the oysters. Serve at once.—Mrs. F. Y. Anderson.

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425 N. 20th St. *Birmingham, Ala.*

Oyster Patties.

Put into a deep saucepan two tablespoonfuls of butter and place on the stove. When the butter begins to bubble add two heaping teaspoonfuls of flour until it becomes a thick paste. Add to this half pint of liquor from one quart of oysters and one pint of milk, then let it boil two minutes. Season with salt, white pepper, McIlhenny's tobasco sauce, chopped parsley. (If desired, add one quart of small oysters that have been drained of all liquor.) Let the sauce boil until edges of oysters curl. In the mean time place the patties on a plate in hot oven, leaving the door open. When the oysters are done fill the patties. This is enough for one dozen patties.—Mrs. Hochstadter.

Oyster Dressing.

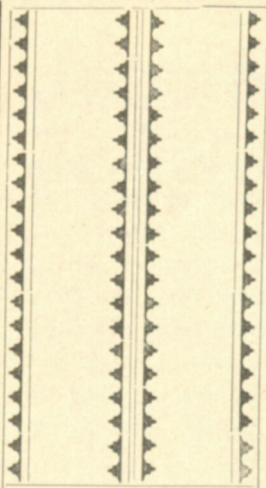
Take one and a half cupfuls grated bread crumbs, add bits of butter, salt and pepper. Add two dozen oysters in their own liquor, mix in two whole eggs. Mix well and stuff fowl with same.—Mrs. L. Schulhaefer.

Oysters on Toast.

Toast and butter six slices of bread, wash and wipe one pint of bulk oysters, spread closely together on each slice, season with salt, a speck of cayenne and dot with butter. Put in a hot oven until the edges of the oysters curl. Pour a rich cream sauce over and serve hot.

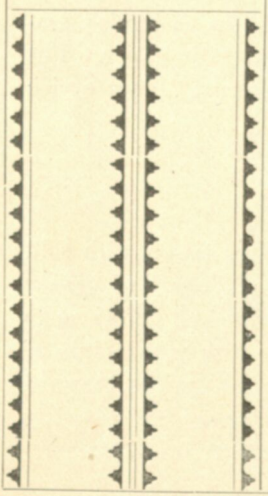
Creamed Oysters.

Make one cupful of thick creamed sauce, season with salt, pepper and cayenne, wash and pick over one quart of oysters and parboil until plump, skim carefully, drain and add them to the sauce. Serve on toast and garnish the dish with points of toast, or the toast may be omitted and bread crumbs browned in butter sprinkled over the oysters. When served in patty shells or in a voi-au-vent case make the cream sauce thicker.



1028 SOUTH TWENTIETH STREET.

BOTH PHONES 1185.



Tomlin Grocery Company.

Staple and Fancy Groceries.

Birmingham Alabama.

MEATS.

Chicken and Macaroni.

One hen nicely dressed and cut as for fried chicken. Put on in cold water and cook until perfectly tender. Cook one-third package of macaroni until done. Take two eggs, yolks, add one-half cup of flour, two spoonfuls of chopped parsley, pepper, salt and butter and a little chopped celery and onion. Add this to the cooking chicken and cook till thick. Put the portion in a dish, pour gravy over it and in another dish the macaroni with the rest of the gravy, chop parsley over both and serve together while hot. This makes old hen like tender chicken. —Mrs. Dr. Frazier.

Spiced Baked Ham.

Wash and skin a fourteen pound ham, make a mixture (about a cacupful) of sugar, ground pepper, cloves, cinnamon, a teaspoonful of mustard, then, with a pointed knife, make many deep incisions in the ham, both top and bottom. Into these incisions put the spice mixture, and rub the whole outside surface with it. Make a very thick batter of flour and water, and cover the ham all over, put in dry pan, bake slowly four hours. Remove flour crust, and allow to cool.—Mrs. T. H. Molton.

Beefsteak and Oysters.

For a steak of from two to three pounds use a quart of oysters, from which all bits of shell have been carefully removed. Broil the steak without salting it, as quickly as possible, placing it close to a very hot fire; as soon as it is brown, season it with salt and pepper, put it on a hot platter, and put over it the oysters without any liquid; lay on the oysters about two tablespoonfuls of butter, cut in half-inch pieces, and put the dish into a very hot oven, until the oysters are done, which will be as soon as their edges begin to curl. Then serve hot at once.

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How to Cook old Ham.

It is of the first importance to get a three-year-old ham, from Kentucky or Virginia—from some one who understands beyond a question how a ham should be cured. They are hard to find but well worth the effort. Keep the ham under running water one night, the next morning boil it until the skin may be peeled off. Then put it in a ham boiler filled with water and sherry, the proportion half to half. The sherry used may be an inexpensive California brand. Add to the water and sherry several handfuls of timothy hay heads and all chopped fine. Let the ham simmer gently all day, at intervals piercing it with a skewer. When the water has almost boiled away take out the ham, cover it well with dough, bake until the dough cracks and comes off easily. Baste the tops and sides of the ham with sugar water, shed it with cloves, put it in the oven just long enough to let the sugar water dry out; garnish with thin circles of lemon, let it get perfectly cold and then cut in thin delicate slices.—Mrs. James Bowron.

Virginia Brunswick Stew.

For a large family, three gallons of water, two chickens, one pound of good fat bacon, both cut up, cook until the meat leaves the bones. Remove bones and add half a gallon chopped Irish potatoes, one and a half pints of green corn, one pint of butter beans, one quart of tomatoes, peeled and cut. Season with black and red pepper, salt, butter, one teaspoonful of sugar, a few drops of McIlhenny's tobasco sauce.

Hungarian Gulyas.

One pound of juicy beef cut into cubes. Put one tablespoonful of dripping into a sauce pan and place over a good fire. When hot, throw in two finely sliced onions, and stir until the onions are thoroughly heated, then add the meat. When the meat is brown, let it cook slowly until it is tender. Now add two medium sized potaoes cut ino dice and two level teaspoonfuls of salt and cover closely. Do not add water as the meat and onions should form sufficient gravy to

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cook potatoes. When the potatoes are tender dish on a hot platter, garnish with riangles of toast and serve very hot. Season very highly and use a dash of McIlhenny's tobasco sauce.—Mrs. F. Caheen.

Vienna Loaf.

Use finely chopped beef, two pounds, one-fourth loaf bread soaked in water, and squeezed dry, one egg, one grated onion, salt and pepper, and parsley. Make into a round loaf, bake in oven baste often with water or soup stock.—Mrs. Louis Gelders.

Horseradish Sauce.

Smooth two tablespoonfuls flour in some butter, add one cup soup stock, have ready half-cup grated horseradish into which has been mixed salt and a little vinegar, add to sauce and serve hot.—Mrs. Louis Gelders.

Chicken and Turkey Hash.

Cut up cold chicken or turkey, hard boiled eggs, one can mushroons. Put on to boil and thicken with brown flour. Season to taste and serve on toast.—Mrs. Louis Saks.

Hollandaise Sauce.

Cream one cup of butter in a saucepan; add two tablespoonfuls of lemon juice and one-quarter of a cup of hot water, saltspoon of salt and a few grains of cayenne pepper. Place the saucepan over the fire and stir consantly until thick, then quickly stir in the creamed butter and serve hot.—Mrs. M. V. Joseph.

Stuffed Ham.

One pound bread crumbs, five ounces cotolene, one teaspoonful each of cloves, allspice, nutmeg, ginger, mace, celery and salt, one-half teacupful sugar, two large tablespoonfuls mustard, six eggs, well beaten, one boiled ham. Mix the above ingredients and moisten with cream. Gash your ham while hot, fill in with the dressing. Rub over wlth the white of an egg, sugar and grated crackers. Set in the stove to brown.

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A Luncheon Dish.

A good dish for luncheon is made from cold meat, (lamb or veal preferred) left over from the previous day's dinner. Chop fine and mix with cut up nuts in the proportion of twenty-eight nuts to a pint of meat. Blanch nuts before using. Season with a dash of pepper and half a teaspoon of salt and bind together with a beaten egg. Make into small balls put into a baking dish with a half pint of strained tomatoes poured around them; and then run into the oven for fifteen minutes. It is then ready to serve.—Mrs. Solon Jacobs.

Spaghetti.

Take four pounds of beef and lard it well, with bits of bacon, cover with cold water and let simmer, but not boil for five hours. Remove meat from the stock and let stand until the grease hardens and may be lifted off. Chop five good sized onions and fry them in butter until brown, then pour into this a can of tomatoes, two carrots sliced, pod of red pepper, parsley, bay leaves, dash of McIlhenny's tobasco sauce, and salt. Let this mixture boil hard fifteen minutes, then strain and pour into the beef stock. Put one pound of Italian macaroni into boiling water long enough to soften, then pour off water. Then pour the stock, etc., over the macaroni and put it on the back of the stove and let simmer until ready to serve. A can of mushrooms cut up into a thickened brown sauce made of a portion of the beef stock is a great improvement, but not a necessity. Pour he mushroom sauce over the whole and serve with grated cheese.—Mrs. Solon Jacobs.

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FRED WEHAGE, PROPRIETOR.

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VEGETABLES.

Scalloped Cabbage.

Boil a white crisp head of cabbage in plenty of water, to which has been added a tablespoonful of salt, until tender (not soft). Have some bread or cracker crumbs ready, put in alternate layers of the crumbs and cabbage, adding pepper and bits of butter to each layer of cabbage. Bake in oven until the top layer of crumbs are brown.—Mrs. C. E. Meglemry.

Cabbage Filled With Oysters.

A good sized cabbage (not too hard). Cut out all the inside, being careful not to break the outer leaves. Soak the half of a five cent loaf of bread, then squeeze all the water from it and prepare as follows: When the spider is hot, put in a good tablespoonful of butter into that, cut a large onion. When it turns yellow, put in the soaked bread, and stir until dry. Empty into a bowl and while hot break four whole eggs, one at a time, and beat with the bread. Drain the water from about fifty oysters, then chop the cabbage (not too fine), mix oysters, cabbage and bread together, season well with salt and pepper. Fill the cabbage, taking an extra leaf for the top. Tie in a napkin and boil in water (into which you have put the water from the oysters) two hours. When ready to serve empty into a large platter, and serve with cream sauce same as for asparagus.—Mrs. M. Weil.

Chestnuts as a Vegetable.

Chestnuts make an excellent and most palatable vegetable course. There are two processes in general favor. The one that retains more of the flavor is as follows: Scald in boiling water for ten minutes, then skin and cover well with good, rich stock and simmer until tender. Season with salt and pepper and rub through a sieve, stir in two tablespoons of butter, heat until very hot and serve with roast beef instead of mashed pota-

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toes. Some cooks color the mashed chestnuts with a little carmine, giving them a pale pink tinge. Others use a little brown vegetable stock to give a richer color and flavor. The easiest method is to boil them for an hour, removing the outer and inner skins while hot and then press them through a sieve.

Irish Potato Croquet.

Boil potatoes well done, mash them up, add onions, celery, salt, pepper to taste; then add small piece butter, one raw egg After rolling, dip into another raw egg and fry in hot grease.—Mrs. Max J. Winkler, 1801 Sixth avenue.

Cauliflour au Gratin,

Trim off the outside leaves of a nice, fresh cauliflower, tie it up in a piece of cheese cloth and put it into well-salted boiling water; boil for twenty or thirty minutes. Be careful to take it out as soon as tender, or it will fall into pieces. Drain and separate the head into the little flowerets. Put these in a baking dish, pour over cream sauce, sprinkle thickly with grated cheese and brown in a quick oven.

"Picallili."

One large head of white cabbage, one quart green peppers, eight or ten onions, salt the cabbage and onions over night—separate—next morning mix mustard and one-half 5c worth of tumeric, celery and mustard seed to taste; a few whole spice, sugar and vinegar to taste and a dash of McIlhenny's tobasco sauce.—Mrs. Sig Levy, 801 6th Avenue.

Stuffed Green Peppers.

Select green sweet peppers of uniform size. Cut a piece from the stem end or cut them in half lengthwise; remove the seed and the tough, separating walls, cover with boiling water and par boil five minutes. Drain and fill each one with the following: Take one part minced cooked or uncooked meat, seasoned with salt, celery salt and a few drops of onion juice and bread crumbs moistened with melted butter, or a little stewed tomato may be used to moisten the dressing.

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Kartoffel Kloesse,

Take large potatoes that have been boiled the day before, grate about a soup plate full, add an egg, salt, pepper and a little nutmeg and enough flour to make a dough. Roll out on a floured baking board, now fry bread, cut like dice, and onions and pour over the dough, roll and cut about into three-inch lengths; close the ends and boil.—Mrs. M. Lenk.

Macaroni With Brown Sauce.

Cook one-quarter pound of maccaroni in plenty of saled boiling water and drain. Place half in a buttered baking dish. Sprinkle with a rounding tablespoonful of grated cheese, add about one cup of brown sauce, then put the rest of the macaroni into the dish with more cheese and more sauce. Set in a hot oven for fifteen minutes. For the sauce put two rounding tablespoonfuls of butter in a saucepan with two level tablespoonfuls of flour and stir until smooth; then add one cup of boiling water with a little good meat gravy dissolved in it, and one cup of strained tomato. Season with salt and a little pepper and McIlhenny's tobasco sauce. Cook five minutes.

Boiled Cucumbers.

Take large ripe cucumbers and cut into halves lengthwise. Peel and cut into pieces an inch long. Cook in boiling salted water for ten minutes. Drain well, put in a heated dish and pour melted butter and chopped parsley over them.—Mrs. T. Caheen.

Stuffed Tomatoes.

Cut the tops from large ripe tomatoes and take out the seeds. Scoop out a portion of the pulp and mix with as much more fine bread crumbs, seasoning with salt, pepper and a little sugar. Add a little melted butter and stir all together. Fill the tomatoes with the mixture, replace the tops, set in a baking dish and bake until done in a moderate oven.

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HAL J. COPELAND, Sole Agent.

BOTH 'PHONES 12.

Lyonnaise Potatoes.

Chop one-half onion of medium size and fry in a tablespoon of butter until light brown. Slice five cold, boiled potatoes and add to the onion, dust with salt and pepper and fry until done a light brown, shaking the pan occasionally to turn the pieces about in the butter. Serve hot with a garnish of parsley.

SALADS.

Herring Salad.

Soak three Holland herring for twelve hours. Clean and cut into small pieces, taking out all bones. Mix with this three large apples cut into cubes and one cupful of picked walnuts or pecans and one-half teaspoon of onion juice. Pour over this enough vinegar to moisten thoroughly. in which the meats of the herring have been dissolved and one tablespoon of sugar. Serve on lettuce leaves.—Mrs. Louis Saks.

Pepper Salad.

Take six sweet peppers, one onion and from three to six stalks of celery and chop fine, chopping each vegetable separately. Then mix all together, adding salt to taste, a dash of McIlhenny's tobasco sauce. Make a dressing of one tablespoonful of mustard, one-half a teacupful of salad oil, and one-half a teacupful of vinegar. Mix the mustard with the oil, putting a little on at first until it is smooth, then add the remainder with the vinegar. Pour this over salad and let stand no less than one and a half hours before serving. Serve on lettuce leaves.—Mrs. Geismer.

Peanut Salad.

Peanut salad is excellent for the duck or game course. Soak one cupful of nutmeats in olive oil, drain and mix with two cupfuls of cut celery and a dozen ripe or green olives, pitted and minced. Mix with mayonnaise and serve on lettuce.

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French Dressing.

One saltspoonful salt, one-half saltspoonful pepper, three tablespoonfuls salad oil, one-quarter teaspoonful onion juice, one tablespoonful vinegar. Mix in the order given, adding oil slowly.

Salad Dressing.

Take four eggs and one pinch salt and beat up well, then add alternately four tablespoonfuls olive oil and four of vinegar, then put over boiling water, and when thick take off and add vinegar until a light color.—Mrs. H. Saks.

Crab Salad.

Boil the crabs, and when done remove the meat in as large pieces as possible. Pour over this a French salad dressing made of salad oil, vinegar, pepper and salt, and a dash of McIlhenny's tobasco sauce. Send to table with handsome white lettuce leaves. Crab salad is much improved by remaining on ice several hours.

Cream Dressing.

A nice dressing is made by rubbing the yelks of three hard-boiled eggs till smooth with a saltspoonful each of mustard, sugar and pepper, and one raw egg well beaten. Add, a little at a time, a cupful of thick cream alternately with two tablespoonfuls each of lemon juice and vinegar, beating constantly the while. Add the chopped whites of the boiled eggs.

Cream Dressing.

One-half cup vinegar, two tablespoonfuls sugar, one teaspoonful salt, yelks of two eggs, one teaspoon flour. Cook until thick as custard, and when cool add one-half cup of cream (whipped.)—Mrs. A. Y. Jones.

Grape Fruit Salad.

Pick the meat of two large grape fruit into medium sized pieces. Put in a dish lined with lettuce leaves. Pour over it a French dressing made of vinegar, salad oil pepper and salt.—Mrs. Louis Saks.

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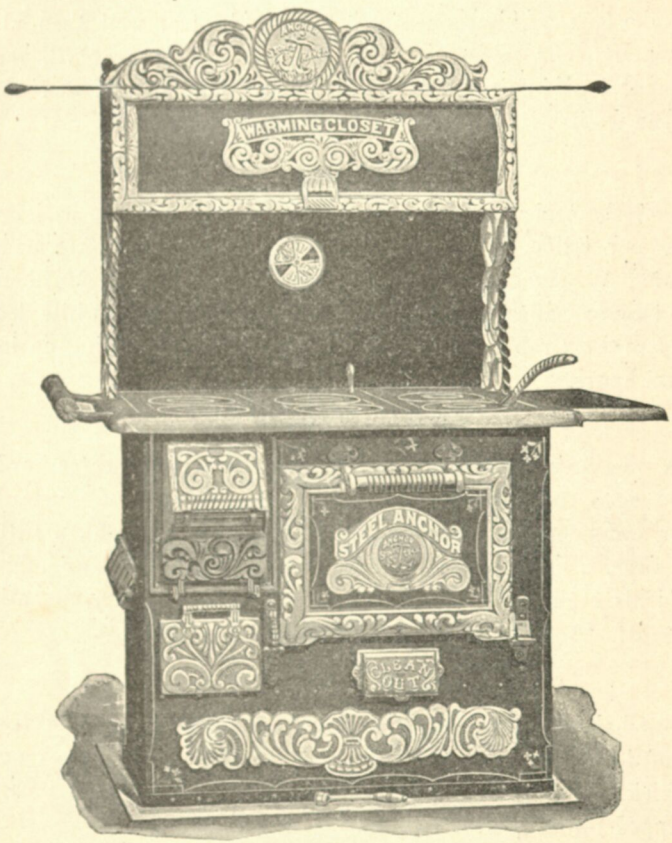

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BOTH 'PHONES 115.

Mayonnaise Salad Dressing.

Three yelks of eggs beaten very lightly, one-half cup of vinegar, diluted with one-fourth cup of water, one teaspoonful of dry mustard, one teaspoonful of sugar, one-half teaspoonful of salt. Beat this into the eggs. Add a heaping teaspoonful of fresh butter and a [illegible] of cream. Let this boil in a ferina boiler, stir until boiling when it is finished.—Mrs. J. Mann, Baltimore.

+ Graff

53

Lobster a la Newberg.

Split two good sized, fine, freshly boiled lobsters, pick all the meat out from the shells, then cut into one-inch pieces Place it in a saucepan on the hot range and add one ounce of fresh butter. Season with a pinch of salt and half a saltspoonful of red pepper, adding two medium sized truffles cut into small cubes. Cook for five minutes, then add a wineglassful of good Maderia wine. Reduce one-half, which will take three minutes. Place the yelks of three eggs in a bowl with half a pint of rich cream, beat well and add to the lobster. Gently shuffle for two minutes, when it will thicken. Pour into hot tureen and serve at once.—Mrs. F. Y. Anderson.

Potato Salad.

Boil six medium sized potatoes. When cold peel and slice and add one small onion minced very fine, also one tablespoonful of chopped parsley. For the dressing take one tablespoonful of salt, one of pepper, nine tablespoonfuls of olive oil, seven of vinegar and a tablespoonful of lemon juice. Stir until well mixed. Pour over the potatoes. Stir gently until they are well mixed and place on ice until ready for serving, and garnish with sweet peppers.—Mrs. F. Y. Anderson.

Higdon Salad.

One pint green peppers, one pound white mustard seed, two quarts green tomatoes, one ounce celery seed, four quarts green cabbage cut fine, one ounce tumeric, two quarts onions, two pounds sugar, one gallon vinegar. Chop the ingredients over night and put salt (thirteen tablespoons) between the leaves.

JOHN L. PARKER'S

Drug Store.

Woodward Building, 1st Ave. and 20th St.

Next morning squeeze the leaves dry and put in the seasoning, sugar, etc. Cover with vinegar and let simmer for three quarters of an hour. I add more vinegar just as it is done. This is a fine filling for bell peppers. Mrs. F. Benners.

Chicken Salad.

The white meat of two well cooked, large hens, cut in small lumps. Take a small sized bottle of Durkee's dressing and add a small pinch of salt, cayenne pepper and tablespoon of sugar, two of good olive oil, one of vinegar, two stalks of celery cut as the meat, one-half pound chopped and blanched almonds, one of English walnuts. Mix meat, celery and nuts together and add dressing. Just before serving add one quart of good, well whipped cream. This amount will serve ten people.—Mrs. Jas. E. Dedman.

Mayonnaise Sauce.

Take two eggs, one cup of vinegar, one teaspoonful of mustard, one teaspoonful of butter, a little salt and pepper and sugar.—Mrs. W. E. Montgomery.

Delicious Salad Dressing.

Yolks of two eggs, one-half spoon mustard, three tablespoonfuls sugar, one-half spoon salt, four tablespoonfuls of vinegar, two of water, juice of two lemons, butter size of a large egg. Beat eggs well. Add all else and cook till very thick. Strain thin to proper consistency with pure sour cream. —Mrs. Dr. Frazier.

The First National Bank of Birmingham, Ala.

UNITED STATES DEPOSITARY.

CONDENSED REPORT TO COMPTROLLER

SEPTEMBER 9th, 1903.

RESOURCES.

Loans and discounts		$3,538,192.14
Overdrafts		438.01
United States Bonds and Premiums		368,000.00
Jefferson County Bonds		45,000.00
Other Stocks and Bonds		11,300.00
Bank Building		51,000.00
CASH		
In Vault	$ 470,939.48	
With Banks	1,321,107.55	
With U. S. Treasurer	18,554.40	
		$1,810,601.43
		$5,824,576.58

LIABILITIES

Capital Stock		$ 300,000.00
Surplus and Profits		370,113.18
Reserved for Taxes		5,028.45
Circulation		300,000.00
DEPOSITS		
Individual	$4,282,738.66	
Bank	516,696.29	
United States	50,000.00	
		$4,849,434.95
		$5,824,576.58

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W. W. CRAWFORD, CASHIER. A. R. FORSYTH, ASS'T CASHIER

ENTRES.

French Bird Chop.

Take six birds (partridges preferred) after being thoroughly cleaned, cut in half one bird, making two chops, remove wings and legs, leaving the chop. Put ino chafing dish the following ingredients: One tablespoonful of butter, one tablespoonful of flour, one gill of claret, one-half teaspoon salt, one tablespoon chopped parsley, one can mushrooms, one slice of onion or garlic to taste and one-half spoon of pepper and a few drops of McIlhenny's tobasco sauce. When thoroughly boiled drop in the chop and allow to cook until just done.—Mrs. Henry Barnard.

Marrow Sandwiches.

Take a slice of sandwich bread, cut round with the crust removed. Put a marron glace in the center and around it lay whipped cream which has been sweetened and flavored.—Mrs. L. Schulhaefer.

Chicken Liver Timbales.

Grind ten large chicken livers raw in a meat grinder, beat thoroughly two yolks of eggs, add onion juice, parsley, celery salt and drop of McIlhenney's tobasco sauce and pepper to taste. Mix this thoroughly with the livers, beat well three whites of eggs. Fold the mixture in the eggs and put in buttered mold. Set in boiling water in the oven and steam twenty-five minutes. Serve with cream sauce to which can be added mushrooms if desired.—Mrs. J. C. Marks.

Cream Puffs With Cheese.

Ask your baker to make you some small cream puff shells about the size of an English walnut, open carefully on one side and fill with a paste made by beating Philadelphia cream cheese with French dressing until it is smooth and thick as very stiff custard.—Mrs. Thomas Parke.

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AND

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WHOLESALE DEALER.

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Chestnut Dressing.

One pound of Italian chestnuts, boil twenty minutes, then remove shells and chop fine, mix with an equal amount of grated bread crumbs, add one tablespoonful of butter, two eggs and a grated nutmeg.—Mrs. A. Slaughter.

Deviled Eggs.

Boil one dozen eggs hard, peel and cut in half lengthwise, remove the yolks, mash fine and season with salt, pepper, mustard, celery seed, vinegar to taste; also a small lump of melted butter. When well mixed restore to the whites and push firmly. Garnish with celery or lettuce leaves.

Shrimps a la Meringer.

A slice of butter melted, then put flour in for thickening, add juice of one can of mushroons and a glass of sherry. Chop the mushroons and put them in with the above mixture, salt, pepper. Shortly before serving put in the shrimps and one-half cup cream. Brown snow flake crackers to decorate platter.—Mrs. Col man Blach.

Croquettes of Veal and Brains.

Boil one pound of veal (in a lump) till thoroughly tender, mince, scald one set of brains, mix with the chopped veal, season with salt, pepper, juice of two lemons and the grated rind of one, two teaspoonfuls of grated onion juice; now add sauce made of tablespoonful flour, one of butter, one teacup hot milk and set aside to stiffen. Make into any desired shape for the frying. This is good also, if lightly baked, served cold with tomato sauce and few drops of McIlhenny's tobasco sauce. —Mrs. T. H. Molton.

Sweet Breads With Cream in Cases.

Put a pan of sweet breads in salt water, changing two or three times until all the blood is extracted. Boil in salted water slowly for half an hour, adding a tablespoonful of vinegar to whiten them. When done throw them into ice water until the sweet breads are cold, then take them out and pull into

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small pieces, throwing away pipes and tough parts. Let sweet breads stay in water until ready to use. Put two tablespoonfuls of butter in sauce pan, add two tablespoonfuls of flour, one teaspoon of finely chopped onion, add the onion after the flour is a nice yellow. Then add one pint of cream or milk, pouring it in gradually. Take one can of mushroons, slice one can of truffles, mix with sweet breads, add one-half of teaspoon of salt, quarter of a teaspoon of cayenne pepper, few drops of McIlhenny's tobasco sauce. Pour in the sauce. While hot add two tablespoonfuls of butter, the juice of a lemon, salt and pepper, and last sherry to taste. The sauce should be like a thick custard. If not thick enough add a tablespoonful of flour dissolved in half a cup of milk before taking sauce pan from the fire. Fill the cases, sprinkle with fine parched bread crumbs, and bake fifteen or twenty minutes.—Mrs. George Clark.

Thimble Cups.

Separate two eggs and beat thoroughly. Add to the beaten yolks one small cup of milk and one pint of flour. Add quarter pound of melted butter and a pinch of salt. Lastly, the beaten whites, mould with a thimble iron and fry in hot lard.

Tripe a la de Caen.

Take a bunch of French carrots, one and a half pounds tripe, three small calf's feet, three small onions, one can tomatoes, whole black peppers, salt, bay leaves, red and black peppers, and a dash of McIlhenny's tobasco sauce. Let this cook at least twelve hours in the oven closely covered. The longer it cooks the better.—Mrs. C. Blach.

Chestnut Patties.

Shell and blanch one pint of French chestnuts, discarding all nuts that are not sweet and fresh. Cover with boiling water and cook until they are soft. Then drain and mash through a colander. Add one-half cupful of cream, two well beaten eggs, half a teaspoonful of salt, one-fourth cupful of powdered sugar and a cup and a half of milk. Line little pattie pans with a rich paste, fill with the mixture and bake in a quick oven.

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Celery Farci.

Take inside tender parts of celery, mash and lay on ice till thoroughly crisp and chilled. Make a dressing of Roquefort cheese, mashed fine, and mixed with fresh butter, and seasoned to taste. When ready to serve, fill the troughs of celery with this dressing and serve in crisp lettuce leaves, either individually or on large platter; especially nice for midnight purposes.—Mrs. Sam Adler.

Chicken Mousse.

Pick and boil the meat from the bones of several chickens two days before serving. Then the day before using double or treble the following: Cook for one minute one cup of chicken stock with yolks of two eggs well beaten. Salt and pepper, dash of McIlhenny's tobasco sauce added, also a little celery salt, add one cup of chopped and pounded chicken and one tablespoonful of sherry, strain and cool this and then add one tablespoonful of gelatin dissolved in a little cold water, one cup of whipped cream, three egg whites beaten stiff. Beat, all together, with egg beaten until nearly cold and put in bread tins or some other plain mold and set on ice. When needed slice and lay each piece on lettuce, a spoonful of Mayonnaise beside it.—Mrs. Thomas Parke.

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DESERTS.

Cheese Pie.

Take a quart of cream cheese, rub smooth with a wooden spoon, rub in a piece of butter the size of an egg, half a cup of sugar, the yelks of four eggs gradually, a pinch of salt, grate the peel of a lemon and add beaten whites, line two pie plates with rich crust and fill with the mixture.—Mrs. M. Lenk.

Candied Orange.

Divide seedless oranges into sections, removing all the white pulp very carefully; make a syrup of two pounds of loaf sugar, dissolved in one pint of boiling water; let it come to the boiling point, then stir in the unbeaten white of one egg; skim and boil again and put over hot water so that it will keep at boiling point, but will not become creamy. Dip each section of orange in two or three times, letting it stand a minute or two after each dip; then set on oiled paper in a cool place to candy. Strawberries and grapes are both nice treated in the same way, or any kind of nuts can be used, first blanching them.—Mrs. Henry Barnard.

Orange Baskets

Cut as many oranges as will be desired, leaving half the peel whole for the basket, and strip one-half inch wide for the handle; remove pulp and juice; use juice in making orange jelly. When ready to serve put a spoonful of whipped cream over the jelly in each basket.—Mrs. P. D. Calmus.

Orange Souffle

One-half box gelatin, one pint orange juice, four eggs, one quart cream, one pound sugar.—Mrs. C. Heidt.

Lemon Custard

Take four eggs, one and one-half cups of sugar, tablespoonful of butter, two cups of milk, a little salt; grate the rinds of two lemons; two tablespoonfuls of flour in a little milk.—Mrs. Montgomery.

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Tartar ~~Laree~~ Sauce.

Olives, celery, salty pickles, small part of an onion hashed very fine; parsley, few drops McIlhenny's tobasco sauce. Serve with broiled fish.—Mrs. A. S. Loventhal.

Strawberry Granite.

One quart of strawberries, one tablespoon of strawberry extract, one and one-half pounds of sugar, one pint of water; mash the berries and cover with the sugar and set aside to form a syrup; then strain and press through a sieve, extracting all the juice; add the extract; mix all with the water and turn all into a freezer and freeze until a light swony frosting appears. Then serve in long, thin glasses.—Mrs. J. Wilzen.

Filling for 1 Chocolate Pie.

Three eggs, one-half cup pulverized sugar; beat yelks and sugar together; add one-quarter pound grated chocolate, two tablespoonfuls of whisky and a little citron and almonds; add whites beaten to froth, so as not to curdle; pour in cream and eggs, stirring all the time; let cook until sauce begins to thicken, and keep on stirring until finished.—Mrs. J. Mann.

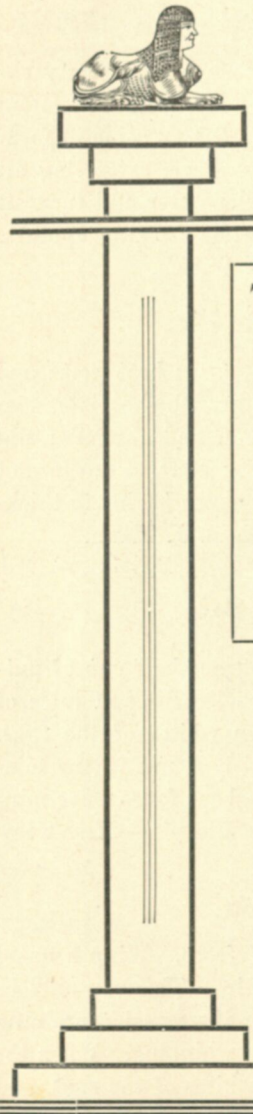
Baltimore, Md.

Filling For 2 Lemon Pies.

Yelks of eight eggs beaten lightly with one-half cup of pulverized sugar, add the grated rind of two lemons and juice of one and one-half lemons; add the beaten whites of the eggs. Bake the pies before crust, add after finished, put in the mixtures; put back into medium hot oven for about four or five minutes. This last also holds good for chocolate pie.—Mrs. Kemper, Baltimore.

Blue Grass Charlott.

Beat the whites of ten eggs to a stiff froth. Whip a quart of double cream until it is thick, not frothy. This can only be done with cream that is ice cold. Keep the vessel containing the cream in another of crushed ice while whipping. When the cream is thick to the bottom, stir in the whites of the eggs, add



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half a box Cox's gelatins that has been dissolved in as little water as possible; sweeten and flavor to taste; line mold with lady fingers and set on ice until used.—Mrs. C. E. Meglemry.

A Delicate Desert

Beat whites of four eggs till light, then add sour grape jelly previously mashed fine with a fork, till delicately colored and flavored to taste. Serve with custard made of yelks of the eggs, one pint of milk and four tablespoonfuls of sugar.—Mrs. T. H. Molton.

Chess Pies

Five eggs, one and one-half cups sugar, good one-half cup butter, two level tablespoonfuls. Beat yolks very light, adding sugar. Cream butter well, then mix with eggs, adding flour, then vanilla. Have ready two pastings in pie pans which have been baked for a few minutes. Put in the mixture and bake. When done cover with meringue, made of the five whites and half cup sugar. When a very light brown cut the meringue (with a knife) both ways across the top to prevent falling and leave pies in stove a minute longer. This is strange but true.—Mrs. Dr. Frazier.

Wine Jelly

One package gelatin, one pint cold water; let stand one hour; add one and three-quarters pounds loaf sugar, one gill brandy, juice of three lemons, one pint sherry wine, three pints boiling water; stir well, put in cool place to congeal.—Mrs. Smith Cullum.

Mince Meat

Four pounds apples, two pounds seeded raisins, two pounds currants, one ounce each citron, lemon and orange peel, juice of two lemons, grated rind of one, two pounds beef suet chopped fine, three pounds sugar, little cinnamon, one teaspoonful salt, whisky to taste.—Mrs. Smith Cullum.

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Charlotte Russe

Beat five eggs very light with one cup sugar; dissolve one-third box of gelatin in a little water on stove until smooth; whip one pint cream stiff and stir into eggs; pour in gelatin, stirring constantly until cold, and add one can grated pineapple. —Mrs. H. Bernheim.

Penelope

Two cups brown sugar, one cup cream, one tablespoonful butter, one-half pound chopped nuts, vanilla; boil fifteen minutes, then beat vigorously for a minute.—Mrs. Hubert Scruggs.

Zambanone

For six people: The yelks of six eggs, twelve pieces cube sugar, six half eggshells of white wine, sherry and champagne, two eggshells of water; stir on stove until it thickens. Serve cold in glasses.—Mrs. C. Blach.

Prune Souffle

Wash half a pound of prunes in warm water; put them to soak for six hours in cold water to cover. Then stew in the same water until tender. Drain, remove the stones, sweeten to taste and beat to a smooth paste. Whip the whites of four eggs until stiff and add the prune paste. Turn into a buttered mold or baking dish and bake for twenty minutes. The souffle can be served hot or cold with whipped cream.—E. J. B.

Fruit Tapioca

Soak two cups pearl Tapioca in one cup luke warm water over night. Next morning boil the tapioca until clear. Have four cups of mixed fruit, small fruits preferred, such as cherries, raspberries, strawberries, blackberries, etc., ready, and when the tapioca is nearly cool add the fruit, stir until well mixed, put in molds and set on ice until ready for use. Eat with whipped cream well sweetened. Larger fruit, oranges, pineapples, bananas and peaches may be used and sugar added to taste.—Mrs. C. E. Meglemry.

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Banana Dessert

Place alternate layers of sponge cake and sliced bananas in a glass dish. Make a custard from the yelks of three eggs and a pint of milk and two rounding tablespoons of sugar and pour over the bananas and cake. Make a meringue of the whites of three eggs beaten stiff with three level tablespoons of powdered sugar.

Amber Pie

Yelks of four eggs, one cup of jam or jelly, one-half cup of butter, one cup of sour cream, one heaping tablespoonful of corn starch or flour, dissolved in one tablespoonful of milk; beat the eggs until light, add the other ingredients with one and a half cups of sugar. Have ready a rich paste, line a deep pie pan, put in the amber and bake in a moderate oven. Put merangue on top and brown. This makes two pies.—Mrs. C. E. Meglemry.

German Crullers

Two eggs, one cup sugar, one tablespoonful cottolene, one cup milk, two cups flour, one teaspoon baking powder, nutmeg, flour, Beat the eggs until light, add sugar, melted cottolene and milk; mix and add about two cups of flour and one teaspoonful of baking powder, sifted together, beat well, add grating of nutmeg and sufficient flour to make a soft dough; knead lightly, roll out, cut and fry in very hot cottolene. Dust with powdered sugar.

Fudge

One-half cake Baker's chocolate, three cups of sugar, one cup of milk, one-eighth of a pound of butter. Boil until the mixture thickens, beat about fifteen minutes after removing from the fire and flavor with extract of vanilla; pour on a buttered dish and cut into squares.—Miss Binswanger.

Sweet Potato Pie

One sweet potato, one cupful sugar, one cupful water, one tablespoonful cottolene, one level teaspoonful salt, one lemon. Make a good pastry according to any of the recipes which have

been given and line pie plates with it. Peel and wash a medium sized sweet potato, grate it on a large tin grater, add to it sugar, water, the cottolene, salt, the rind of one lemon, grated, and the juice strained, and bake the mixture in the plates lined with pastry. One or two eggs beaten with these ingredients will make nicer pies. The sweet potato can be baked before using it. In this case no water is added; only sufficient milk to moisten the potato. If an egg is used with the baked potato, it must be beaten with half a cupful of milk besides that used to moisten the potato.

French Desert

Six eggs, almost one-half teaspoon salt, teaspoon sugar, take enough flour to make a biscuit dough, divide into eight or ten parts, roll out each part thin and the size of the pan in which it is to be fried. Fry each separately in hot grease (use plenty of grease), not exactly brown. Have ready a filling, which is (1) chopped almonds, raisins, sugar and a little cinnamon; (2) four whites of eggs, beat to a stiff froth; (3) any good preserve. First put one of the layers, then a layer of preserves, next a layer, then the almonds, raisins, sugar and cinnamon, then a layer, then the whites of eggs. Sprinkle sugar on top of eggs, etc., until finished. Serve cold.—Mrs. J. Altman.

Floating Island

Make a custard of six eggs, one quart milk, a small pinch of salt, sugar to taste. Set on the stove and stir constantly until it boils, then remove and flavor. Set the dish on ice. Serve the whites on top.—Mrs. Hal J. Copeland.

Charlotte Russe

Beaten whites of six eggs, one quart of cream whipped and add to the beaten whites; dissolve one-quarter of a box of gelatin and add to the above; sugar to taste and flavor with wine or extract of vanilla.—Mrs. Harry Trost.

Orange Straws

Cut orange peel into strips, put into cold water, boil twenty minutes, change water and boil twenty minutes, change again

and boil twenty minutes, making three boilings. Make syrup of one cup of sugar and one tablespoon of water, boil till it threads, then add orange peel, cook three minutes and place on a platter to dry.—Mrs. Scruggs.

Desert

Slice oranges, add nuts and sliced pineapple, sweeten; pour wine over and chill. Serve in sherbet cups or orange baskets. —Mrs. Hubert Scruggs.

Linser Dough

Take three pints of flour, one-half pound butter, one-quarter pound sugar, one quarter pound almonds. Blanch these and pound to a dough. Drop six yelks in boiling water, let them boil hard, mash and put with other dough. Add three raw eggs. Take enough wine to make a good dough (like biscuit). First take one-half of the dough, roll out and cover the bottom of a large biscuit pan. Spread on this some good preserves. Roll out the other half of dough, cut in strips about one-half inch wide and cross them (lattice like) over the preserves. Bake and cut in squares.—Mrs. J. Altman.

Lemon Pie

Three eggs (yelks), one cup sugar, one lemon squeezed and grated, one tablespoon corn starch, one-quarter cup of water. This makes one pie. Add whites to the top as meringue.—Mrs. James E. Dedman.

Blackberry Jam Pie

One pint mashed Irish potatoes, one heaping teacupful blackberry jam, three eggs. While potatoes are hot mix in heaping tablespoonful butter. Season to taste with cinnamon or cloves. Serve with cold wine sauce.—Mrs. J. Bernheim.

Mince Meat

Two pounds beef (sticking piece best); two pounds layer raisins, two pounds currants, picked, washed and dried; one pound citron, two nutmegs, grated; one-quarter ounce cloves, one quart sherry or good home-made currant wine; two pounds

beef suet, one-half pound candied lemon peel, four pounds apples, two pounds Sultana raisins, two pounds sugar, one-half ounce cinnamon, one-quarter mace, one teaspoonful salt, one quart good brandy, juice and rind of two oranges and two lemons. Cover the meat with boiling water and simmer gently until tender, then stand away until cold. Shred the suet and chop it fine. Pare, core and chop the apples; stone the raisins, shred the citron; when the meat is perfectly cold chop it fine and mix all the dry ingredients with it; then add the juice and rinds of the lemons and oranges; mix well and pack in a stone jar; pour over the brandy and wine, cover closely and stand in a cool place. Mince meat made by this recipe will keep all winter. When ready to use, dip out the quantity desired and thin with cider or wine.

One word here about cleaning the currants: First put them in a large bowl and to every pound add a half cup flour; mix the flour thoroughly through the currants and then rub them between the hands until all the stems are rubbed off; put them in a colander and pour over endless quantities of cold water until all the twigs, gravel stones and sand are washed off; now scald them, then wash again in cold water, drain, spread them on pie dishes and stand in a cool oven, with the door open, to dry.

Fresh beef tongue or heart may be boiled, chopped and used instead of beef, if preferred.

Ginger Ale Frappe

To three bottles of imported ginger ale, add one gallon of tea; sweeten to taste. Serve in frappe glasses with a slice of lemon, a mint leaf and plenty of ice.—Mrs. Morris Marx.

Eggnog

Twelve eggs beaten separately, six tablespoonfuls whisky, two tablespoonfuls rum and twelve tablespoonfuls granulated sugar. Beat yelks of eggs thoroughly, then add sugar and beat eggs and sugar until creamy. Add the whisky and rum a little at a time and beat. Whip the whites of eggs until firm and hard, then add to the mixture and whip again for several minutes. Grate a little nutmeg over it.—N. Y. Herald.

Punch

Put into a saucepan three quarts of water, a little mace and cloves (tied in a cloth) the juice of six large oranges, the juice and rind of two lemons, and seven pounds of sugar. Simmer for ten minutes and strain. It is well to prepare this several hours before the punch is needed. To the cold syrup add one quart of green tea, one quart of brandy, one quart of Jamaica rum, one quart champagne, and one teacupful of Chartreuse. When ready to serve slice three oranges and three lemons, which, with strawberries and cherries, add to the punch with a liberal supply of ice.—Mrs. J. W. Bush.

Claret Cup

Cut fine some pineapple and a few strawberries, one banana and a few lemons, the rind of a cucumber. To one bottle of claret add two bottles of soda water and a bunch of mint and plenty of ice, sugar to taste and a little liquor.—Mrs. Coleman Blach.

Peppermint Candy

One pound of fine granulated sugar in a saucepan. From this take three tablespoonfuls. Put into a tumbler with one teaspoon of cream of tartar, seven drops of the oil of peppermint, tablespoon and a half of water, stir the contents of the tumbler well, six tablespoonfuls of water on the sugar in the saucepan, stir well, then boil four minutes, take from the fire and stir the contents of the tumbler into the sugar in the saucepan. Beat until white and stiff, say two or three minutes. Drop from a spoon on a marble slab, until hard.—Bessie Cocke, Virginia.

CAKES

Fruit Cake

One and one-half pounds flour, one and one-half pounds sugar, 1 1-2 pounds butter, one and one-half pounds eggs, one pint black molasses, one cup grated chocolate, three pounds raisins, three pounds currants, one and one-half pounds citron, one pound dates, one pound mixed nuts (after shelling), one pint sherry, brandy or whiskey, two tablespoonfuls cloves, two tablespoonfuls cinnamon, one nutmeg, four ounces candied orange and lemon peel, one-half pound crystalized cherries. Cream together the butter and sugar, add the eggs, stir together till very light, add molasses, chocolate, cloves, cinnamon, nutmeg, then flour. Stir in fruit and nuts, add the liquor last. Put batter in pan in layers, with cherries between. Dredge all the fruit with flour. Bake in slow oven.—Mrs. George H. Clark.

Fried Sponge Drops

Two eggs, half cup sugar, one cup of flour, unsifted, one teaspoon Royal baking powder, two tablespoonfuls cold water, beat all into a batter, drop in boiling lard with teaspoon, sprinkle with pulverized sugar after removing to platter. To be eaten with stewed fruits. Flavor with lemon essence.—Mrs. W. O. Strauss.

Devil Cake

First Part.

One cup sugar, one-half cup butter, two eggs, two cups flour, one-half sweet milk, one teaspoon Royal baking powder.

Second Part.

One cup grated chocolate (Baker's), one cup of sugar, one-half cup sweet milk, dissolve over slow fire, then add to first part.

Filling

Two cups brown sugar, one-half cup butter, one-half cup

milk or cream, cook five minutes, then beat until cool. Flavor with lemon or vanilla—Mrs. Smith Cullun.

Lebkuchen

Two cups of sugar, six eggs, two teaspoonfuls cloves, two of cinnamon, one-half pounl pounded almonds, one-half pound citron, one-fourth pound chocolate, one pint molasses, two teaspoonfuls Royal baking powder; flour enough to stiffen.—Mrs. M. Blach.

Fruit Cake

One pound of sugar, ten eggs, two pounds of currants, two pounds of raisins, one-half pound butter, one whole nutmeg, one-half teaspoon of mace, seven tablespoonfuls of alcohol, six drops of oil of lemon, one pound of flour, one pound of citron, two teaspoonfuls of Royal baking powder.—Mrs. R. B. Hamilton.

Walnut Tart

One pound English walnuts, ten tablespoonfuls sugar, ten eggs, one cup bread crumbs, one teaspoon Royal baking powder, the peel of one lemon. Bake in a loaf.—Mrs. Max J. Winkler, 1801 Sixth avenue.

McGinties

Make a rich paste of half butter and half lard. Roll the dough out and cut it into pieces about three inches wide and four inches long. Have ready a pint of dried apples or peaches, that have been stewed until soft and pressed through a colander, a cup of seeded and chopped raisins and a cup of currants, to which has been added a cup of sugar and some bits of lemon peel, half a nutmeg ground, and a teaspoon of cinnamon. Put a tablespoonful on a piece of the dough, lay another on the top, moisten the edges, pinch them together, lay them in a granite or porcelain lined pan. When nearly done, pour around them a sauce made of butter, sugar, boiling water and enough flour to make it of the consistency of cream. Sprinkle on top with cinnamon. Return to the oven until done and eat while hot.—Mrs. C. E. Meglemry.

Mocha Cake

Five yelks of eggs, one cup granulated sugar, one cup of flour, one teaspoon Royal baking powder, one and a half teaspoons mocha extract, put in before the flour, the beaten whites of eggs added last. Bake in jelly pans.

Filling

One pint cream whipped stiff, one tablespoon mocha extract, sugar to taste.

Icing

One cup confectioner's sugar, one and a half teaspoons mocha extract, one tablespoon water, cold.—Mrs. Mintz.

Southern Short Cake

Put one cup of boiled hominy in a baking bowl, add one pint of milk, one tablespoonful of hard butter, melted after measuring; yolks of two eggs, whites of two eggs beaten stiff and dry, one and a half teaspoonfuls Royal baking powder and flour enough to make a thin pouring batter; bake three layers of waffles. Have ready pared, pitted and sliced mellow fruit. When waffles are done place them on a hot dish, spread with butter, dust with sugar and arrange fruit on; garnish with fresh fruit also.

Sally Lunn

One quart flour, two eggs, one cup sweet milk, one-half cup butter, one-half cake compressed yeast, one teaspoon salt. Take a pint of flour, pour in the eggs well beaten, yeast, butter and a spoonful of sugar. Set it to rise till morning, then add the other part of flour and when risen, bake.—Mrs. Benners.

Never Failing Cup Cake

One cup butter creamed with two cups sugar, add yolks of six eggs, one at a time, one cup of milk, four cups of flour, measure after sifting, add two level teaspoonfuls Roval baking powder, lastly fold in the beaten whites of eggs. Bake in a moderate oven.—Mrs. E. Wald.

Spanish Bund

Three-fourths cup of butter, one and a half sugar, three-fourths cup milk, four eggs, one tablespoon ground cinnamon,

one teaspoon each of cloves and allspice, one teaspoon Royal baking powder, two cups of flour. Bake, cut in squares and ice.—Mrs. E. Wald.

Small Pineapple Cakes

Beat five eggs and one and one-half cups of sugar, 20 minutes, then stir in two tablespoonfuls milk, two cupfuls sifted flour, one scant teaspoonful Royal baking powder, flavor with vanilla and add a pinch of salt. Bake in muffin rings. When cold make an incision in the top, put in grated pineapple and cover with the following:

Icing For Pineapple Cakes

Two cupfuls powdered sugar with one-half cup water, boil until it ropes, then pour over stiffly beaten whites of two eggs. Beat well until smooth and glossy.—Mrs. S. Klotz.

White Cake

Three cups flour, two cups sugar, three-fourths cups butter, one cup milk, two teaspoonfuls cream tartar in the flour, one teaspoon soda in the milk, whites of eight eggs. Cream butter and sugar together and let the eggs be the last thing put in. Only stir them in as it must be beaten very little after they are in. Flavor with vanilla or almond.—I. M. Moses.

Angel Food

Whites of nine eggs, one and one-fourth cups of sifted pulverized sugar, one cup of flour which should be sifted five times before measuring out a cup, one-half teaspoon of cream of tartar, pinch of salt added to eggs before beating. Beat whites of eggs about half, then add cream of tartar and beat until very stiff, stir in sugar and then flour very lightly. Flavor with vanilla and almond extract. Bake in a moderate oven from thirty-five to fifty minutes.—Mrs. A. Slaughter.

Cookies

Eight eggs, two pounds brown sugar, one-fourth pound almonds, one-fourth pound citron, one-fourth pound sweet chocolate (grated), two lemons (rind only), three teaspoonfuls of

cinnamon, two teaspoonfuls cloves, two teaspoonfuls allspice, three teaspoonfuls Royal baking powder, four cups of flour. Chop almonds and lemon rind quite fine, then mix all ingredients together. Drop from a spoon and if they run too much add more flour until they are the right consistency. Half of this recipe makes a nice quantity for a small family.—Mrs. H. Rosenstock.

Scripture Cake

Four and a half cups of I. Kings, 4:22; one cup Judges, 5:25, last clause; two cups of Jeremiah, 6:20; two cups of I. Samuel, 30:12, two cups of Nahum, 3:12; two cups of Numbers, 17:11; one-half cup Judges, 4:19, last clause; two teaspoonfuls of Amos, 4:5. Season to taste of II Chronicles, 9:9. —Mrs. Jas. Bowron.

Bread Tart

Eight yolks of egg, one and a half cups sugar, three-fourths cup of chopped almonds, one-half cup citron, one-half cake sweet chocolate, three-fourths glass of brandy, ten tablespoonfuls bread crumbs, one-half teaspoon Royal baking powder. Last, beat in slowly the beaten whites of eight eggs, bake an hour in slow oven, ice when cold.—Mrs. A. B. Loveman.

White Cake

Eleven ounces of flour, eleven ounces of sugar, seven eggs, whites, seven teaspoonfuls of water, one-half teaspoon cream tartar, one-fourth teaspoon soda, six ounces white butter. Put cream tartar in flour and sift seven times, add water to whites and whip very lightly, seasoning with fresh lemon juice, as this is nice flavor and makes cake whiter. Cream butter and sugar well. Add eggs, three flour. Pour a teaspoon boiling water over soda and add last. Bake in two medium size square tins and it will cut in eighteen small cakes, each tin cuts nine, ice with white, pink and green icing, and put on top of each cake a cherry or half walnut. Lovely cake for parties.—Mrs. Dr. Frazier.

An Inexpensive Sponge Cake

Four eggs, one cup of sugar, one cup unsifted flour. Beat the whole of four eggs with the sugar until creamed, then sift the cup of flour with one teaspoonful Royal baking powder and mix and bake in layers or as you like. Flavor to taste.—Mrs. I. Fraleigh.

Jam Cake

Four eggs, three-fourths cup butter, one and one-half cup sugar, half cup jam, one cup raisins, cut fine, teaspoon of Royal baking powder, two cups flour, half teaspoon cinnamon and cloves each.—Mrs. I. Fraleigh.

Walnut or Nut Puffs

Two tablespoonfuls of flour, two ounces melted butter, two ounces sugar, two ounces hickory nuts or walnuts beaten fine. Bake in cups well buttered.—Mrs. Gouches, Philadelphia, Pa.

Coffee Cake

One pound raisins, one pound currants, one-fourth pound citron, one cup of sugar, two cups of molasses, one cup of strong coffee, one cup of butter, two large teaspoonfuls of cloves, one large teaspoon of cinnamon, one teaspoon of soda, two eggs, two cups of flour.—Mrs. R. B. Hamilton.

Cinnamon and Apple Kuchen

Make a sponge of one yeast cake soaked in one-half cup of warm water or milk and one cup of flour, set aside to rise, add one teaspoon sugar and salt. Make a dough of one cup of butter beaten to cream with one cup of sugar, add three well beaten eggs and five cups of sifted flour and one cup of warm water or milk, when beaten until light add the sponge and let it rise over night. Put in pans and brush each kuchen with yolk of an egg that has been mixed with a little milk. Spread over the cakes cinnamon and sugar that has been mixed together, also bits of butter and bake if apple cake is desired. Cut them in slices and sprinkle bits of sugar and butter over them.—Mrs. A. Kull.

Dolly Varden Cake

Six eggs, one pound of sugar, one-half pound of butter, one cup of milk, four cups of flour, two teaspoonfuls Royal baking powder, bake half the batter, two layers, plain, remaining half add one pound raisins, and spices as for fruit cake, cloves, cinnamon and mace. Use cooked icing between with a layer of raisins, or nuts.

Icing

One pound of sugar, whites of three eggs.—Mrs. R. V. Mobley.

Almond Tart

Beat until light the yolks of eight eggs with one and a half cupfuls sifted powdered sugar, add half-pound pounded almonds, two heaping tablespoonfuls matzo meal or one cupful cracker meal, whites of eight eggs beaten stiff. Flavor with lemon. Bake in a moderate oven.—Mrs. L. Schulhaefer.

Molasses Cake

Butter the size of an egg, one cup sugar, three eggs, beat together, add one cup molasses, three-fourths cup buttermilk, in which has been added one-half teaspoon soda, one-half piece grated chocolate, one teaspoon each of cinnamon, allspice and cloves, three cups flour.—Miss Binswanger.

Spice Cake

Three eggs, one white left out for icing if desired, one and a half cups flour, heaping, one cup sugar, butter, the size of an egg, eight tablespoonfuls milk, heaping, one-half cake grated chocolate, one teaspoon allspice, one of cinnamon and one of Royal baking powder. Bake in moderate oven.

Icing

White of one egg to one cup of sugar.—Mrs. Rosa Mayer.

Ribbon Cake

One-half cup butter, two cups sugar, four eggs, one cup sweet milk, three and a half cups flour, three level teaspoonfuls of Royal baking powder, one-half cup raisins, stewed and cut

in pieces, one-half pound figs, chopped fine, one tablespoon molasses, spices to taste. Bake half the mixture in layer cake pans, to remainder add fruit, spices and molasses. Bake and put layers together with icing.—Mrs. Robt. P. McDavid.

Cream Puffs

One pint boiling water, one and three-fourths pints of flour, one cup of lard, ten eggs. Put water on to boil. Put in lard and when melted stir in flour and let it come to a boil. Take from stove and when cool break in, one by one the ten eggs. Stir well, then drop by the spoonful on greased tins and bake one hour. Fill with whipped cream.—Mrs. Ben Meyer.

Soft Ice Cream Icing

Whites of three well beaten eggs, two cups sugar with two tablespoonfuls of water. Boil sugar and water until it ropes, then pour gradually over the well beaten eggs and whip gently until cool and smooth. Flavor to taste.—Mrs. J. E. Dedman.

Orange Sponge Cake

Six eggs, one and a half cups powdered sugar, one teaspoon Royal baking powder. Take eggs, separate yolks from whites, add to the yolks one and one-half cups powdered sugar. Beat until very light, then add one and a half cups flour, sifted. Bake in three layers.

Filling

Take whites of two eggs beaten to froth, add powdered sugar to thicken—usually takes about one and a half cups, then add grated rind and piece of orange.—Cora R. Myers.

Ice Cream Cake.

One cup of butter, two cups of sugar, three cups of sifted flour, whites of eight eggs, one cup of cornstarch, one cup of water, two teaspoonfuls Royal baking powder. This makes four layers and should be made the day before needing.

Icing

Whites of two eggs, beaten to froth with two cups of sugar boiled into a little water. Whip this into the whites of eggs and flavor.—Mrs. J. Lowinsohn.

Hot Chocolate Sauce

Four squares chocolate melted, one cup sugar, don't put sugar in until chocolate is melted. One cup hot water. Cook until begins to thicken.—Mrs. C. C. Heidt.

Caramel Filling

Three-fourths cup of butter, three-fourths cup of cream, one and a half cups of sugar. Boil until thick, flavor with vanilla.—Mrs. E. Solomon.

Filling For Caramel Cake

Two cups of sugar, three-fourths cup of sweet milk, butter size of an egg. Put on stove and boil about fifteen minutes, stir until cool and add vanilla.—Mrs. A. Y. Jones.

Wine Sauce

Mix a cup of butter and two cups of sugar, add a little boiling water, until it becomes creamy, then add two wine glasses of claret or sherry. Set in a saucepan of hot water until ready to serve.—Mrs. Hal. J. Copeland.

Chocolate Icing

Yelks of two eggs, one-half cup of milk, small lump of butter, one and a half cupfuls sugar, mix all together and boil five minutes or until it thickens. Remove from fire and add one cupful chocolate, grated and melted over a pan of hot water. Flavor with vanilla and spread on cake.—Mrs. S. Klotz.

Chocolate Filling

Take yelks of two eggs, one cup of sugar, one cup of sweet milk, a little lump of butter. Beat sugar and eggs light. Put milk on to boil. Add sugar and egg, boil till thick. Add chocolate to taste.—Mrs. W. E. Montgomery.

Velvet Sponge Cake

Two cups sugar, six eggs, leaving out the whites of three, one cup boiling water, two and one-half cups flour, one tablespoon Royal baking powder in the flour, beat the yolks a lit-

tle, add the sugar and beat fifteen minutes, add the three beaten whites and the cup of boiling water just before the flour. Flavor with a teaspoonful vanilla extract and bake in three layers, putting in between them any filling desired.—

Kelly Island Cake

One cup butter, two of sugar, three of flour, four eggs, half cup milk, teaspoonful Royal baking powder, bake in jelly tins. For filling, stir together a grated lemon, a large grated tart, apple, an egg and a cup of sugar. Boil four minutes.—Mrs. J. G. Housman.

Rich Fruit Cake

One pound butter, one pound sugar, one pound flour, ten eggs, two pounds raisins, two pounds currants, one pound citron, one pound almonds, one tablespoon cloves, one tablespoon nutmeg, one tablespoon cinnamon, one tablespoon allspice, wine glass of wine, wine glass of brandy, three teaspoons Royal baking powder, a small cup of molasses, will make the cake blacker and more moist.—Mrs. G. H. Estes.

Kisses

The whites of two eggs, beat till stiff, then add one cup of sugar. Flavor with as much chopped almonds, grated chocolate or cocoanut.—Mrs. L. Schwartz.

Marshmallow Cake

The whites of ten eggs, one cup of butter, three light cups of sugar, four full cups of sifted flour, one cup sweet milk, two teaspoonfuls Royal baking powder, flavor with vanilla.

Filling

Beat stiff whites of two eggs, two cups of sugar, mixed with one-half cup of hot water, boil clear, then add with beaten whites and ice layers, spreading the marshmallows between cakes.—Mrs. W. B. Catchings.

Delicate White Cake

Whites of eight eggs well beaten, three cups of sifted flour, one and one-half of sugar, one of milk, two large tablespoonfuls of butter, two teaspoonsfuls Royal baking powder, and

one and one-half of good extract, lemon, rose or pistascio as preferred. Bake in pans and use soft icing.—Mrs. J. E. Dedman.

Fruit Cake

One pound brown sugar, one pound flour, one pound butter, three pounds currants, three pounds stoned raisins, one-fourth pound citron, eight eggs, one teacup molasses, two ounces cinnamon, one ounce cloves, one tablespoon brandy.—Mrs. F. D. Squires.

Sponge Cake

Six eggs, one and a half cups of sugar, one and a half cups of flour, one teaspoon of vinegar or lemon juice. Beat the eggs together until thick, then add sugar, vinegar or lemon juice, and beat until it is a thick batter, and lastly gradually stir in the flour. Bake in any style pans desired.—Mrs. D. Rosenstock.

Zephyr Wafers

One-half pint of flour, one-half pint of sweet milk, one teaspoon melted butter, one teaspoon salt. Put one teaspoon batter in hot wafer irons.—Mrs. R. Pearson.

Rum Cake

One-half pound butter, one pound sugar, three-fourths pound flour, one cup sweet milk, six eggs, one teaspoon brandy, one heaping teaspoon Royal baking powder. Bake in sheets, turn out as soon as done. Sprinkle all over with rum (but don't make it soggy). Then make a boiled icing, flavor with rum, and spread on the top.—Mrs. R. Pearson.

Pansy Cake

This is a cake of four colors, brown, white, red and yellow. It requires two mixings. First, two-thirds cup butter, one of sugar (creamed), one-half cup of milk, yolks of five eggs well beaten, one teaspoon Royal baking powder, two cups of flour. Divide and flavor, half with extract of orange or lemon for yellow cake, to the other add one-half teaspoon vanilla and chocolate sufficient for a good brown. The second batter, one-half

cup of butter, one and a half cups sugar creamed together, half cup milk, flour and Royal baking powder same as first, the beaten whites of five eggs, divide and flavor with lemon, color with strawberry fruit coloring. When the layers are baked, put brown first, then white, red and yellow, spread jelly between them, ice with this one cup of pulverized sugar to the beaten white of an egg and a teaspoon of cream.—Mrs. E. Wald.

Lemon Cake

One cup of sweet milk, two cups of white sugar, one small cup of butter, four eggs, omittig the whites of two, three cups sifted flour with three teaspoonfuls of Royal baking powder. Beat the remaining whites to a stiff froth, stir in last and flavor with lemon extract.

Filling

Four eggs, four lemons, all the juice, and grated rind of two only, one-fourth cup of butter, three-fourths cup of sugar. Be careful to stir all the while to prevent scorching. When cold, spread between layers.—Mrs. Catchings.

Leb Kuchen

Yolks of five eggs, beaten whites of two eggs, one-half pound of citron, one-half pound sweet chocolate, one cup of pecans, one and a half cups brown sugar, one cup molasses, one teaspoon each of cinnamon and allspice. Work all the above together, then add four cups of flour, and two teaspoons Royal baking powder. Roll, cut in squares and then ice.—Mrs. Harry Trost.

Soft Ginger Bread

Take one cup of molasses, butter the size of an egg, one-half cup of sour buttermilk, one egg, one teaspoon of soda, one teaspoonful of ginger, one teaspoonful of cinnamon, one and a half cups of flour. Bake in a long flat pan.—Mrs. W. E. Montgomery.

White Fruit Cake

One pound sugar, one pound flour, three-fourths pound butter, two pounds almonds, one pound citron, sixteen eggs (whites), one large cocoanut, one wine glass sherry, three teaspoonfuls Royal baking powder.—Mrs. G. H. Estes.

White Cake

One and a half cups sugar, three-fourths cup butter, one cup milk, two and a half cups flour, whites of six eggs, one teaspoon of Royal baking powder. Butter and sugar rubbed to a cream, then add flour and rub it, then add milk, little at a time, then the whites of the eggs.—Mrs. Louis Schwartz.

A Six Egg Cake

Take whites of six eggs, one cup of sweet milk, one cup of butter, two cups of sugar, three cups of flour, two teaspoonfuls of Royal baking powder, and one teaspoon of extract.—Mrs. W. E. Montgomery.

Dainty Cake

Take one cupful of pulverized sugar and sift it six times, one cupful of flour sifted six or seven times, add one teaspoonful of Royal baking powder to the last two siftings, then measure again, using an even cupful. Beat until very light the whites of eleven eggs, stir together the sugar and yolks of six eggs until very light, add the juice of an orange, also the rind grated, add the flour and the beaten whites, alternating until all has been used up. Bake in a moderately hot oven about one hour. Try with a clean, dry broom straw and if it comes out perfectly clean the cake is done. Bake the cake in an angel food pan without greasing it, put a dish of water in the oven while baking, avoid opening stove more than necessary. Ice the cake with boiled icing, using orange juice as flavoring.—Mrs. Leo K. Steiner.

Kentucky Black Fruit Cake

One pound butter, eight eggs, three cups of flour, one cup of brown sugar, one cup molasses, three pounds seeded raisins,

two of currants, one of citron, one pound of almonds blanched and cut fine, one pound English walnuts, one pound of figs, one teaspoon each of nutmeg, cloves, cinnamon and allspice. one pint of good whiskey, one of brandy, one cup of sour milk with teaspoon of soda. At the last flour all the fruit with extra flour. Mix thoroughly and bake slowly for five hours.—Mrs. Jas. E. Dedman.

Filling For Eight Egg White Cake

Yolks of eight eggs, one cup or tumbler of sugar, one-half cup of butter. Cook until thick, stir all the time, take off, add wine glass of brandy, teaspoon of vanilla, one cup of chopped raisins, one-half cup chopped nuts.—Mrs. G. H. Estes.

Tea Cakes

Three-fourths cup of butter, one cup of sugar, two eggs, two tablespoonfuls sweet milk, one-half teaspoonful Royal baking powder, finely chopped almonds and citron as much as desired, enough flour to make a stiff enough dough to roll thin then cut into fancy pieces and bake.—Mrs. M. Sommers.

Brown Cake

Cream thoroughly one cup of sugar, one cup of butter, one and a half cups of syrup, one cup of buttermilk, four eggs, two teaspoonfuls of cinnamon, one teaspoonful of spice, one teaspoonful of soda, ten cents worth of citron chopped fine. ten cents worth of almonds, one cake of grated chocolate, four cups of flour, whites of eggs put in last.—Mrs. M. Sommers.

Doughnuts

Two cups flour, three-fourths teaspoon salt, three-fourths teaspoon soda, three-fourths teaspoon cream tartar, one teaspoon butter, one-half cup sugar, one cup sour milk, one egg, cinnamon or nutmeg. Make stiff enough to roll. Fry in hot lard. —Mrs. C. C. Heidt.

Tea Cakes

Two eggs, one and a half cups of flour, one-half cup of butter, one cup of sugar, one teaspoonful Royal baking powder. Roll them. Bake quickly.—Mrs. Schwarz.

Pound Cake

One cup butter beaten to a cream, one cup granulated sugar, six yolks of eggs, beat whites to snow, one cup of flour, one-half of the whites of eggs, another cup of flour and then the other half, essence, and three small teaspoonfuls Royal baking powder. Bake one hour.—Mrs. H. Saks.

Chocolate Tart

One cup granulated sugar, six eggs, (leaving one white for the top), one-half pound chocolate, (grated), six crackers well rolled, raisins or currants, citron, a little jelly and vanilla and nuts. Bake in a moderate oven.—Mrs. H. Saks.

Lebkuchen or Brown Cake

One cup of brown sugar, one cup of black molasses, butter the size of an egg, one teaspoon soda, one cup of buttermilk, one teaspoon of cloves, one teaspoon of cinnamon, one-half cup nuts (chopped), one-half cup of citron (chopped), two eggs, three cups of flour. Bake in a moderate oven.—Mrs. J. Ellinger.

No. 4 Lemon Crackers

One pint sweet milk, one full cup lard, one teaspoon salt, three eggs beaten separately, three cups granulated sugar, five cents worth of baking ammonia, five cents worth oil of lemon (pure and fresh), dissolve the ammonia in half cup warm water, make a stiff dough and pound for half an hour. Bake in hot oven.—Mrs. R. V. Mobley.

Chocolate Sponge

One-fourth pound Baker's chocolate put on to boil with one cup of milk until thick, stand aside to cool, yelks of four eggs, two cups of sugar well beaten, add chocolate and flavor to taste, one cup of flour, one teaspoon of Royal baking powder, whites stiffly beaten, bake in two deep jelly pans, put together with jelly and ice the top. Very good.—Mrs. H. Saks.

Sugar Cookies

Eight tablespoonfuls of sugar, six of melted butter, four of milk, two eggs, two teaspoonfuls of baking powder, flour to thicken. Stir sugar into butter, add well beaten egg, then milk, sift baking powder into flour, using enough to make a dough suitable for rolling. Roll on well floured board, cut, dip at once in granulated sugar and bake in a quick oven.—Mrs. T. H. Molton.

Nut Wafers

Cream well together one-quarter of a cupful of butter and one-quarter of a cupful of powdered sugar, add one well beaten egg, one-quarter of a cupful of flour, and one cupful of finely chopped nut meats, walnuts or hickory nuts preferable. Drop on buttered tins and bake in a moderate oven.—Mrs. H. Trost.

Nye Cake

Seven eggs, four and a half cups of flour, three cups sugar, one cup milk, one cup butter, two rounding teaspoonfuls Royal baking powder, wine glass of sherry, one teaspoonful vanilla. Mix powders with a little milk and add last. The cup used holds one-half pint.—Mrs. G. H. Estes.

Snow Cake

Half cup butter, one cup sugar, two egg whites, half cup milk, one and a half cups flour, one and a half level teaspoonfuls Royal baking powder, half teaspoon vanilla. Cream the butter, add gradually the sugar and vanilla. Beat the egg whites to a stiff froth and add. Mix and sift the flour and baking powder, and add to the first mixture alternately with the milk. Bake in a moderate oven thirty-five minutes. Cover with frosting.—Mrs. W. M. Jordan.

Coffee Cake

Four cups of flour, two cups of lukewarm milk, three-fourths cup of butter, three-fourths cup of sugar, a little salt and one-half cake Fleischman's yeast. Sift the flour in a deep bowl. Make a hole in the center of the flour. After you

dissolve the yeast in half of the milk, mix with the flour, add the rest of the milk, set aside to rise for about one-half an hour in a warm place, but not hot. Now mix your butter, eggs, sugar and a little salt with your dough. Beat with your hand for about ten minutes, let rise for one and a half hours. After this, grease two pans and fill in. Let rise half an hour, then put the following mixture on top and bake: Two teaspoonfuls of sugar, one teaspoonful of flour, half a teaspoonful of cinnamon, and a little butter, rub in your hands and sprinkle on top.—Mrs. H. Lowenthal.

Soft Ginger Bread

One teacup molasses, one teacup sugar, one teacup butter, four teacupfuls flour, three eggs, two tablespoonfuls ginger, one teaspoon cloves or allspice, two teaspoonfuls soda, one teacup boiling water. Add boiling water after mixing the above ingredients. Sift in the soda the last thing. Bake at once twenty minutes.—Mrs. L. Schwarz.

Chocolate Sponge

Four eggs, beat yolks with two cups of sugar, dissolve one-fourth pound of bitter chocolate in one cup of milk, one teaspoon Royal baking powder. Beat whites to froth, two light cups of flour, grease pan and sprinkle with flour. Bake in four layers.—Mrs. D. Levy.

Nut Cake

Bake layers of sponge cake batter. Make boiled icing and beat into it pounded nuts. English walnuts, black walnuts and hickory nuts. Spread thickly between the layers, and on the top icing, press the kernels out in halves. This is a rich and delicious filling for winter cake.—Mrs. H. Copeland.

Ginger Snaps

One pound butter, one pound brown sugar, one pint black molasses, plently of ginger and spices, flour to make into a dough, which must be rolled as thin as possible.

I find it a good plan to let the syrup, sugar and butter

come to the boiling point. Stir in the flour, and use as little flour as possible on the board to roll out. Be generous with spices, especially ginger.—Mrs. W. R. Mabry.

Sweet Wafers

Dissolve one and a half tablespoonfuls of butter in half a teacup of sweet milk. Stir together six tablespoonfuls of white sugar, a pint of flour, and the yelk of one egg. Add gradually the butter and milk, a tablespoon of orange flower water, and a pinch of salt. Mix it well. Heat the wafer irons, butter their inner surfaces, put in a tablespoon of the batter and close the irons immediately. When the wafer is cooked roll and sprinkle over it powdered sugar.—Mrs. Hal J. Copeland.

Mocha Tart

Four eggs, yolks and whites beaten separately, one cup of sugar, one cup of flour, one tablespoon of Mocha essence, one teaspoon of Royal baking powder, one tablespoon of water. Mix in same manner as for sponge cake and bake in two layers.

Filling

One-half pint cream, whipped, sweetened and flavored with Mocha essence. Ice the top with confectioner's sugar (a good half cup of sugar) flavor with a tablespoon of essence and add enough water to make it the proper consistency to spread.—Mrs. A. Slaughter.

White Cup Cake

One cup butter, two cups sugar, three cups sifted flour, two teaspoonfuls Royal baking powder, one cup sweet milk, whites of four eggs, beaten to a stiff froth. Cream butter and one cup of sugar, add other cup of sugar to the froth. Beat for a while, add milk, flour and froth alternately. Flavor to taste. Bake in three layers.—Mrs. D. Levy.

Date Cookies

Whites of four eggs beaten to a stiff froth; gradually add one cup of granulated sugar, half pound of dates seeded and cut fine, half pound almonds cut fine. Drop in buttered tins a half inch apart, and bake in a moderate oven.—Mrs. E. Solomon.

Snow Cake

Cream one cup of butter with two cups of sugar, whites of five eggs beaten to a stiff froth, one cup of milk, three cups flour, one heaping teaspoon Royal baking powder. Bake in three layers and ice with caramel filling.—Mrs. E. Solomon.

Reliable Fruit Cake

(Recommended and adopted by Mr. Cody.)

One pound sugar, one pound butter, one pound flour, two pounds seeded, not seedless, raisins, one-half pound citron, one pound figs, one pound almonds, two tablespoonfuls of very finely minced orange peel, nine eggs, one-third cup molasses, one teaspoon soda dissolved in the molasses, one-half pint good whiskey. Cream butter and sugar, add beaten yolks of eggs, then flour, molasses, thoroughly dredged fruit, moistening as necessary with the whiskey, and the beaten whites of eggs last of all. Bake immediately and slowly.—Mrs. T. H. Molton.

Rocks

Cream one cup of butter with one and a half cups of sugar, three eggs, the whites beaten separately, three cups of flour, one-half teaspoon of soda dissolved in a tablespoon of hot water, one pound of dates seeded and cut fine, two cups of pecans cut fine, one teaspoon each of cinnamon and allspice. Drop the size of a nut in a buttered tin about an inch apart. Bake in a moderate oven.—Mrs. E. Solomon.

Date Kisses

One-fourth pound blanched almonds, one pound dates cut lengthwise, one and one-half cups pulverized sugar, three stiffly beaten whites of eggs. Mix almonds and dates with whites. Grease brown paper with butter and drop by teaspoonful. Bake in moderate oven by slow fire.—Mrs. H. Bernheim.

Hazel Nut Tart

Beat the yelks of nine eggs with two cups sugar, add one pound of fine chopped hazel nuts, and the stiffly beaten whites of the nine eggs, and bake in spring form. Can be iced or served with whipped cream.—Mrs. H. Bernheim.

Yellow Cake

Two cups flour, one cup sugar, three-fourths cups butter, half cup milk, eight yelks of eggs, one teaspoon cream tartar, one-half teaspoon soda. Cream tartar in the flour and soda in the milk. Flavor with vanilla. Make a lemon icing for each one of eggs and sugar stirred together. Grate the rind and juice of lemon, spread on cakes while cool.—Miss Moses, Virginia.

ADDITIONAL DESERTS.

Orange Float

One quart water, juice and pulp of two lemons ,one cup of sugar. When boiling add four tablespoons corn starch. Let boil fifteen minutes, and when cold pour it over four or five peeled and sliced oranges, and over the top of this spread the beaten whites of three eggs; sweeten and add a few drops of vanilla.—Mrs. Frank D. Squires.

Charlotte Russe

One pound sugar, one ounce gelatine, one quart of cream, four eggs, flavor with vanilla. Beat the cream to a stiff froth, dissolve the gelatine in a little water over the fire; beat the yelks of the eggs and sugar together, then add the white beaten to a stiff froth. Mix all together and flavor. our into a mold or into the crust of a cake to congeal.—Mrs. J. Bernheim.

Alice Pound Custard

Six eggs, two cups of sugar, one-half cup butter, one-half cup of sweet milk; beat yelks of eggs, sugar and butter together, add milk, forming a batter. Flavor with lemon or vanilla, or lemon and vanilla mixed; bake in a deep pan on crust; whip whites to a stiff froth, adding a little sugar, and put on top. Brown slightly and serve. Drop bits of jelly here and there on the frosting, if liked.—Mrs. R. Pearson.

PUDDINGS.

Poor Man's Pudding

One cup brown sugar, one cup N. O. molasses, one teaspoon soda in molasses, one-half teaspoon cinnamon, nutmeg, giger and cloves; one-half teaspoon salt, one cup raisins seeded, one cup currants, washed; one cup suet finely chopped, one cup milk; flour to thicken, bake one hour, serve with hard sauce.—Mrs. Smith Cullman.

Brattleboro Pudding

One and one-half teacups butter milk or sweet milk; one and one-half tea cups molasses, one-quarter teacup butter, one and one-half teaspoons soda, one and one-half teaspoons salt, one pound stoned raisins, one teaspoon ground cloves, one teaspoon allspice, one teaspoon cinnamon, one teaspoon ginger; add flour to make as stiff as pound cake; tie in a bag loosely, boil four hours. Serve plain or with wine sauce.—Mrs. Frank D. Squires.

Minced Fruit Pudding

Run through meat chopper three-fourths pound dried figs, one-quarter pound citron, one-half pound seeded raisins, two-thirds cup of beef suet. Soak two cupfuls of fine dry bread crumbs in two cupfuls of sweet milk, add half a cup white sugar, a little salt, half a teaspoon baking powder stirred in half a cup sifted flour. Three eggs well beaten. Then stir in fruit, put in buttered molds with tight top, set in boiling water with weight on cover to prevent mold from upsetting, and boil three hours. Will keep a week. Reheat by steaming when wanted. Eat hot with hard or wine sauce.—Mrs. T. H. Molton.

Prune Pudding

Take thirty large prunes, boil and seed them, press them through a colander, mix with one and one-half cups sugar; beat

the whites of nine eggs and mix with prunes. Put in air-tight form well greased, then put the form in hot water and let it steam for three-quarters of an hour. Serve with whipped cream.—Mrs. E. Wald.

Surprise Pudding

One quart milk, four rounded tablespoons corn starch, four tablespoons butter, four eggs, four tablespoons chopped almond paste or one-half dozen almond macaroons; put the milk into a double boiler and put over the fire; when milk is hot mix in the corn starch, stir until it forms a pastry mixture. Turn this into the hot milk and stir until a thick, smooth compound. Cook for ten minutes, then put in the butter while it is melting, beat the eggs very light, pour the hot mixture on he eggs in a bowl, put it back on the sauce pan and add the chopped almonds or macaroons (crumbled). Put on ice after it is cold.

Sauce

Cream one tablespoonful of butter with a cupful of powdered sugar and make them hot in a bowl set in a sauce pan of boiling water.—Mrs. J. Bernheim.

Almond Tart

Ten eggs, fourteen ounces sugar, one lemon grated and juice one-half pound almonds, one pint zwebach and whites of the eggs. If not stirred long enough add one teaspoon of Royal baking powder.—Mrs. Max Blach.

Prune Pudding

Cook twelve prunes, put through colander, mash and strain through sieve; add one-half cup of powdered sugar; beat the whites of ten eggs to froth and mix all together. Put in form and let boil from cold water. As soon as it begins to boil take off, leave in form. Serve cold with whipped cream.—Cora R. Myers, Petersburg, Va.

Plum Pudding

One-half pound raisins, one-half pound citron, one-half pound currants, six ounces butter, four eggs, one-half pound

flour, one-half pound sugar, a little bread, soda and season with ground cloves, cinnamon; flour a cloth and boil until done, about three hours. Make a sauce of brandy, about three-quarters of cup of brandy; let it come to a boil and pour over the yelks of three eggs and sugar well beaten; have the whites well beaten to a stiff froth and stir them in. It is an eggnog sauce. —Mrs. I. M. Moses, Va.

Chocolate Bread Tart

Beat together the yolks of nine eggs and 3-4 pounds granulated sugar, then add one pound Baker's chocolate grated, juice and rind of one lemon, one teaspoon each cinnamon, allspice and cloves; one glass sherry wine, small quantity chopped citron, one teacup chopped almonds, one heaping teacup grated bread crumbs previously toasted, one teaspoon Royal baking powder; then add the whites of the eggs. This can be eaten fresh served with wine sauce or will keep for over a week.—Mrs. Morris Adler.

Nesselrode Pudding

Two pounds large Italian chestnuts, one pound English walnuts, one-half pound candied apricots, peaches or cherries, a mixture of all if desired; six ounces Sultana raisins, six ounces shred citron, six ounces candied pineapple, one pint of Maroschino, one quart of rich cream, one pint of rich custard, sweet. Boil the chestnuts and run through a sieve while hot, add to the hot custard and beat until perfectly smooth. Add all the ingredients except cream, vanilla and Maroschino and freeze tolerably thick. Flavor the cream with vanilla, whip thoroughly and add ta the frozen mixture. Lastly pour in the Maroschino, freeze and pack well until served.—Mrs. J. W. Bush.

Old English Recipes—Guards Pudding

Three ounces butter, three ounces bread, three ounces loaf sugar, three eggs, three tablespoonfuls of strawberry jam, one saltspoonful of carbonate soda, one-half pint of wine sauce; mix well three ounces of melted butter, three ounces of bread crumbs, three ounces of loaf sugar, three eggs well beaten, three

tablespoons of strawberry jam, one saltspoonful carbonate soda. Steam two hours and serve with wine sauce.—Mrs. James Bowron.

Orange Pudding

Line the bottom of a pudding dish with lady fingers, slice over them five oranges, extract the seeds, pour over them one cup of sugar and pour over all a custard made of one quart of milk and six eggs; sweeten to taste. Leave out the whites of four, beat these whites to a stiff froth, adding sugar; put on top of pudding. Set in the oven to brown. Eat cold.—Mrs. M. Blach.

Thanksgiving Pudding

One-half cup of butter (creamed), one cup of sugar, one cup of milk, two eggs, beaten separately; two cups flour, one-half teaspoonful of cloves, allspice and nutmeg; one heaping teaspoonful of Royal baking powder, one heaping cup of fruit (raisins and currants). Put into a greased pan and steam three hours. Srve with hard sauce.—Mrs. E. J. Rogan.

Prune Meringue

To the white of each egg whipped very stiff add one tablespoonful of sugar and two prunes that have been boiled and run through a sieve. Set the pan in hot water and bake in a moderate oven for about forty minutes. Serve with cream.—Mrs. Mortimer Williams.

Prune Pudding

Thirty-five prunes, boil soft and seed; mash them with hand, with one cup of sugar. Beat the whites of nine eggs stiff and flavor. Boil three-quarters of an hour. Don't grease mold. Turn out while hot; cool, put on ice and serve with whipped cream.—Mrs. P. H. Calmus.

Snow Pudding

Take one-half box gelatine, soak in a pint of cold water for half an hour, then put it in three pints of boiling water, add juice of three lemons, sugar to sweeten. When cold stir in the

well beaten whites of four eggs and beat the whole three-quarters of an hour. Serve with boiled custard or cream.—Mrs. F. O. Squires.

Pudding or Fruit Candy.

Two pounds coffee and sugar, two pounds almonds, blanched or split, one pound raisins, stoned; one-half pound figs, cut size of almonds; one-quarter pound citron; butter size of egg, teacup of cream. Mix sugar with little water, till like starch. Add butter, cream, and vanilla extract to taste. As soon as it boils enough to begin to thicken, put in fruit and stir until creamed and white, pour into wet napkin and roll up. When cold slice and eat.

Syrup Pudding

One cup of syrup, one-half cup of sugar, two eggs, one cup of butter milk, teaspoonful of soda, teaspoonful of ginger, teaspoonful cinnamon, three teaspoonfuls of melted butter and salt to taste; three and one-half cups of flour; currants if desired. —Mrs. W. E. Montgomery.

Sauce For This Pudding

One cup of sugar, one teaspoonful of butter, one-half teaspoonful of cinnamon, one-half cup of water; boil all together, thicken with a little flour, add a little wine.—Mrs. W. E. Montgomery.

Prune Pudding

Twenty-five large prunes, wash in boiling water and put no to cook in cold water. When done press through a sieve. Five whites of eggs beaten to a stiff froth. Three cups granulated sugar. Cream, prunes and sugar and add whites. Put into a mold and tie securely, making air and water tight, and boil for one hour. Turn out and serve with whipped cream.—Mrs. Morris Marx.

Frozen Pudding

One scant cup of sugar, two eggs beaten light, scald one-half pint of milk and make custard. When cool add one pint of whipped cream. Flavor, then add any kind of conserved fruit

you may fancy; put in mold, pack in ice and let sit in kitchen for hree and one-half hours. Any kind of sauce may be served with this, such as hot chocolate or rum sauce.—Mrs. Sam Adler.

Prune Pudding

Boil, seed and chop about two cups of prunes, add the well beaten whites of eight eggs, one-half piece of grated chocolate, one spoon vanilla, sugar to taste, boil in double boiler for three-fourths hour. Serve with whipped cream.—Mrs. Joe Sterne.

ICE CREAM

Chocolate Cream

Cook one-half cup of sugar, two squares of unsweetened chocolate and one-quarter cup of hot water together until a smooth shiny paste is formed. Be careful that the mixture does not burn. Add one-half cup of cream, less one tablespoonful, and one-quarter cup of milk. Set in a double boiler, add the yelks of two eggs, beaten light with the tablespoon of cream, and stir; then add the whites beaten stiff and cook until the whole mass is spongy. Serve hot or cold with whipped cream and a sprinkling of powdered sugar.

Tuti Fruti Cream

The whites of six eggs beaten to a stiff froth with one cup of pulverized sugar. Boil one quart of milk and add slowly to the beaten whites and then return to the fire. Whip one quart of cream and add one cup of pulverized sugar. Add cream to the above mixture and flavor with sherry wine, also crystalized cherries, pineapple, etc.—Mrs. Harry Trost.

Maple Mousse

One large cup maple syrup, with the beaten yelks of three or four eggs cooked in a double boiler until thick enough to adhere o the spoon. When cold add it to one pint of cream

whipped stiff, and the beaten whites of the eggs. Put this in the freezer with the stirrer removed. Pack around with ice and salt and let stand two or three hours. If the cream whips well this will make two quarts.—Mrs. William Mudd Jordan.

Tortoni

One pint cream, three-fourths cup granulated sugar, three-fourths cup water, three eggs. Put sugar and water on to boil until it candies. Beat whites of eggs stiff, pour the boiling syrup into them, beating all the time until cold. Add the yelks well beaten, then pour in the whipped cream and flavor with vanilla. Have three stale macaroons crumbled, put one-half in bottom of brick, pouring the mixture over them, sprinkle rest of crumbs on top. Put piece of white paper over it. Pack in ice and salt and let stand for five hours.—Mrs. G. H. Clark.

Ginger Water Ice

Dissolve one tablespoon of gelatin in one-fourth cup of cold water, when soft pour over one-fourth cup of boiling water, add enough cold water to make one quart in all. One pint of sugar, the juice of four lemons and six ounces of preserved ginger; freeze.—Mrs. E. J. Rogan.

Burnt Almond Cream

One quart cream, one tablespoonful vanilla, one teaspoonful caramel, four tablespoonfuls sherry, one-half pound sugar, four ounces shelled almonds. Blanch the almonds and roast until a golden brown, then pound to a paste. Take half the cream and sugar and boil until the sugar is dissolved. Then add the balance of the cream and almonds and stand away until cool, then freeze. When frozen take out dasher, pack and let stand for one or two hours.—Mrs. S. Klotz.

Pineapple Bisque

Make a custard of two eggs, one cup of sugar, one pint of sweet milk. Let it cool, then add one can of grated pineapple, about one dozen macaroons soaked in a large tablespoonful of brandy, one pint of sweet cream and freeze.—Mrs. H. Lowenthal.

Biscuit Glace

Beat well the yelks of four eggs, adding gradually one-fourth pound of powdered sugar. Flavor to taste with vanilla. Whip two quarts of cream very stiff and mix well with the sugar and egg. Get fancy paper cases at a confectioner's, fill with the mixture and arrange in a tin box with a tight cover or a brick mold. They can be put in layers using sheets of cardboard the size of the mold. Wrap in oiled paper or oiled cloth, surround with ice and salt and freeze two hours.—Mrs. Ferd Caheen.

Biscuit Tortoni

Boil together three-fourths cup of granulated sugar, three-fourths cup of water, then cool and whip. Whip a pint of cream, then stir into it the beaten yelks of four eggs. Whip the whites of four eggs, roll one dozen macaroons fine. Into the cream and eggs put the sugar water, then the beaten whites, then the macaroons, and flavor with vanilla extract. Pack in a freezer (without the dasher) or mold and let stand six hours to freeze. Grease mould before using so the whole can be turned out on a large platter whe ready to serve.—Mrs. A. Slaughter.

Grape Sherbet

Sweeten one quart of grape juice to taste. Add one cup of sugar to two cups of orange juice and stir until dissolved. Add to the grape juice and freeze. When nearly frozen remove dasher and beat in with spoon the white of one fresh egg, beaten very lightly, with a teaspoonful of powdered sugar. Pack and stand to ripen.—Mrs. F. Y. Anderson.

Chocolate Ice Cream.

One-half pound cocoa, beat up with one-half pound powdered sugar. Pour on one pint boiling water; stir rapidly and hard. Use this mixture when cold for flavoring. One gallon cream. Also use two teaspoonfuls vanilla.—Mrs. A. S. Loventhal.

Vanilla Ice Cream.

Cream, one-half gallon; sugar, one and one-quarter pounds; two teaspoonfuls vanilla extract; sufficient milk to make one gallon; whites of six eggs, beaten.

Tuti Fruti.

Add crystallized cherries, one-half pound; English walnuts, one-half pound macaroons; one slice pineapple.—Mrs. A. S. Loventhal.

PICKLES AND CATSUP

Green Tomato Pickles

Slice a gallon of unpeeled green tomatoes and six large onions and mix them together. Stir into these a quart of vinegar, a cup of brown sugar, a tablespoonful each of salt, pepper and mustard seed, a half teaspoonful each of ground allspice, and cloves. Stew all until the tomatoes are very tender, put into glass jars and seal.

Cucumber Chow-Chow

Peel ripe or seed cucumbers and measure three quarts, chop three pints of onion and two green peppers. Add one cup of tender nasturtium seed, one tablespoon of black pepper and a few bits of horse radish or one rounding tablespoon of freshly grated root. Add salt, stirring in well enough to make the mixture taste well, then turn into glass jars and cover with cold vinegar. This chowchow will keep indefinitely.

Brandy Peaches

Use white heath, plum or cling peaches, keep a kettle with about a gallon of water and a tablespoon of concentrated lye boiling on the stove, and drop a few peaches at a time into it. The lye should be strong enough not to allow the peaches to remain in it but a few minutes when the skin will rub off by wiping with a coarse towel. Drop the peaches in cold water

before and after wiping off the skin, and if necessary change the water so as to wash all the lye out of them. Let them stand in water until you drop them in the syrup, drying them first on a cloth. Use granulated sugar, pound for pound. Put the sugar on with enough water to dissolve it and let it clear and thicken, then drop a few peaches in at a time, letting them boil until tender. Try them with a broom straw, and if it passes through them drop them in the jars, which have in each half gallon jar one pint of best apple brandy, a few cloves, stick cinnamon and allspice. As the peaches come out of the hot syrup and are dropped into the cold brandy, cover with tops immediately or they will shrivel if exposed to the air When all the peaches are done fill up the jars with the boiling syrup and seal at once. More brandy can be added at any time but stir the syrup first as the brandy is usually at the bottom.—Isoline M. Moses., 510 E. Franklin St., Richmond, Va.

Pickled Peaches

Take four pounds of sugar to one quart of wine vinegar, seven pounds of fruit. Put in the syrup some cinnamon bark, whole cloves and a little mace. Put sugar, vinegar and spices on to boil, skimming continually. When done skimming, drop in the fruit. Let it boil until the fruit is done, then take out with a skimmer, being careful so as not to break the fruit. Put in jar, then let the syrup boil until it becomes thick, then pour it over the fruit. Let it stand several days, lightly covered.—Mrs. I. R. Hochstadler.

Tomato Sauce (Hot)

One peck ripe tomatoes, chopped fine, eight to twelve large onions, chopped fine, mix and add four tablespoonfuls salt or salt to taste, dash of McIlhenny's tobasco sauce, one cup sugar, four cups vinegar, two tablespoonfuls white mustard seed, one tablespoonful each ginger, allspice, cloves, celery seed, two tablespoonfuls horse radish, two tablespoonfuls cayenne, pulverized, mix all well and boil until thick, put in jars while hot and seal. Excellent for meats, etc.—Mrs. R. V. Mobley.

Chili Sauce

Twelve large tomatoes, four ripe or three green peppers, two onions, two tablespoonfuls salt, two sugar, one tablespoon cinnamon, three cups vinegar. eel tomatoes and onions, chop (separately) very fine, add the peppers (chopped) with other ingredients. Boil one hour and a half. Add a dash of McIlhenny's tobasco sauce, bottle and it will keep indefinitely.—Mrs. S. Cullom.

Chopped Pickle

One gallon green tomatoes, one gallon cabbage, one quart onions, one-half green peppers, taking out seed, grind all fine, sprinkle salt over tomatoes, let stand, throw off juice, add to this five tablespoonfuls of mixed mustard, few drops of McIlhenny's tobasco sauce, two tablespoonfuls mace, all ground fine, three ounces tumeric, one ounce celery seed, three pounds sugar, mix well together, cover with good vinegar. Boil slowly until done, put in stone jars.—Mrs. Smith Cullom.

Pickled Peaches

Take four pounds of sugar to one quart wine vinegar and seven pounds of fruit. Put in the syrup some cinnamon bark, whole cloves and mace. Put sugar, vinegar and spices on to boil, skimming all the while, then drop in your fruit, and let boil until done, and then take out and put in jars and let the syrup cook until thick, then pour over the fruit, and let stand lightly covered several days before sealing.—Mrs. Herman Saks.

Hasty Pickle

Quarter about six large cucumbers, three large onions, about a teaspoonful of whole allspice, small piece of alum size of a pea, red pepper to taste, salt one tablespoonful, few drops of McIlhenny's tobasco sauce, fennel (green) to taste, sugar enough to break the acidity of vinegar. Pour enough vinegar to almost cover cucumbers. In boiling they will draw enough juice to cover them. Weight these ingredients with a plate and when peel of cucumbers turn yellow, while boiling, they

should be removed from the stove. Usually ten minutes' boiling suffices.—Mrs. W. O. Strauss.

Piccalily

Chop, rather fine, one peck of green tomatoes, one large head of cabbage, twelve large onions, and twelve sweet peppers. (By chopping together the eyes are not so hurt by the onions.) Sprinkle thickly with salt, and set aside over night. In the morning, squeeze with the hands, rinsing with cold water if too salty. Season with three (more if desired) pounds of light brown sugar, cinnamon bark, whole black pepper, cloves and allspice, then cover the whole with good vinegar, allowing a generous quantity for evaporation in boiling. Boil slowly three to four hours. This will keep indefinitely without sealing.—Mrs. T. H. Molton.

Mustard Pickles

One peck pickles, one-half peck white onions. Wash pickles, cut in round slices with peel one-half inch thick, slice onions and salt both one-half day, then put in bag to drip over night. Drop in one teaspoonful pulverized alum, seven pints vinegar, one-half of five cents tumeric. Dissolve with vinegar and stir into this one-half box of mustard, five cents celery seed, one-half cup of sugar, one teaspoon cayenne pepper, and a dash of McIlhenny's tobasco sauce. Drop pickles in vinegar and stir until boiled. Seal air tight while hot.—Mrs. H. Bernheim.

Tomato Catsup

Select ripe tomatoes, say about one peck, cut the tomatoes in pieces, put on to boil, and boil until soft, then strain and press through a coarse sieve. Return to kettle and add a bag of the following spices: Two tablespoonfuls of salt, one tablespoon black pepper, one tablespoon cayenne pepper, one tablespoon celery seed, two tablespoonfuls ground mustard. Boil at least four hours, stirring constantly for the last hour, and very often while boiling. Add a pint of vinegar and a tablespoonful of sugar just before removing from the fire and put

in a few drops of McIlhenny's tobasco sauce. Bottle while hot and seal.—Mrs. Ellinger.

Pickled Cherries

Five pounds red cherries, pit them and put in enough white wine vinegar to cover them and let stand over night. In the morning strain off vinegar (throw vinegar away as it is not good for any other use) and to a bowl of cherries (any size bowl will do) use a bowl of sugar. Put in a stone jar in layers of cherries and sugar. Stir three times a day for four days, then put in glass cans and seal.—Helen R. Rosenstock, Petersburg, Va.

Cucumber Chili Sauce

Twelve large, but not old, cucumbers, six onions, one ounce celery seed, one cup salt and one quart of vinegar. Grind or chop very fine the cucumbers, without peeling them. Put the cupful of salt over them and let stand three hours. Then drain thoroughly, chop the onions and add the celery seed. Heat the vinegar to the boiling point, pour over the mixture and seal, add a few drops of McIlhenny's tobasco sauce.—New York Herald.

Recipes For Southern Cooking

Cold Slaw

Boil two eggs hard, mix with a teaspoon of salt and half a teaspoon of mustard. Heat a cup of vinegar with a tablespoon of granulated sugar and a little butter. Let these boil, then add the eggs and mustard. Have the cabbage chopped very fine and pour the dressing over it.—New York Herald.

Chow-Chow

Two gallons cabbage chopped fine, three tablespoonfuls mixed mustard, three-fourths pint white mustard seed, two tablespoonfuls black pepper, two tablespoonfuls allspice, two tablespoonfuls cloves, one-fourth pint salt, one pint chopped onions, four pounds sugar, and dash of McIlhenny's tobasco sauce, one pint celery or one tablespoon celery seed, three quarts strong vinegar. Boil all together until thick. Special-

ly commended because it can be made in cool weather.—Mrs. T. O. Smith.

Chow-Chow

One peck green tomatoes, five pounds cabbage, five pounds onions, one-half peck green peppers, chop fine, sprinkle well with salt and drain over night, keeping tomatoes separate, sweeten and season to taste with mustard and celery seed, spice, cinnamon, dash of McIlhenny's tobasco sauce and cloves. Put in kettle and cover with vinegar and let boil half an hour. Put in jars, sprinkle horse radish on top and seal while hot.—Mrs. R. V. Mobley.

Plum Catsup

Boil the plums with as little water as possible until soft, rub through a colander and to every five pounds of pulp add two and a half pounds of sugar, a teacupful of cider vinegar and a level tablespoonful each of ground cinnamon and cloves. Boil half an hour, stirring steadily, and seal boiling hot. Very nice with beef and veal.—Mrs. R. B. Hamilton.

PRESERVES.

Pickled Watermelon Rinds

Pare off the green outside and the pink inside and slice the white part in rather thick strips. Cut in cubes and steam until tender.

Prepare a sweet sliced pickle, using for every eight pounds of melon one pint of vinegar and three pounds of sugar. Put the sugar and vinegar in a kettle, add an ounce of green ginger cleaned and cut in slices, and two teaspoonfuls of mixed spices —mace, cloves and cinnamon—ground and tied in a small piece of cheese-cloth. Bring to a good boil.

Lay the rinds, which have already been steamed tender, in the syrup and cook for a few moments. Skim out carefully into cans, boil the syrup down until quite thick and pour over the fruit. Seal. This may be used when needed in place of citron for cake or mincemeat by rolling some of the pieces in sugar and drying slowly in the oven.

Jellied Prunes

Wash one pound of dried prunes and let soak over night, then if all the water has been absorbed, add enough more to just cover and cook very gently for two hours. Add one-half cupful of sugar, the juice of half a lemon, and remove the stones when cold. Cover half a package of gelatin with one-half cupful of cold water and let stand until softened, then place over boiling water and stir until dissolved. | Strain into the prunes, pour into a mold and let harden on ice. Serve with cream, either plain or whipped.—Baltimore Sun.

Strawberry Preserves

Pick and weigh berries, then wash them. To every pound of berries use one pound of sugar. Put sugar over berries and let stay over night. Boil one quart at a time for twenty-five minutes, then put up.—Mrs. J. Ellinger.

Strawberry Preserve

To one pound of berries take one pound of sugar (weigh strawberries), then wash and put sugar over them and let remain over night. Boil one quart after another for thirty minutes and then put up.—Mrs. Herman Saks.

Art of Jelly Making.

This annual duty is one which many housekeepers look forward to with dread when the fruit season is nigh. To be sure it takes considerable time and care, but much care might be avoided if only a few important rules were adhered to as regards jelly-making in general. Do not try to make jelly from every kind of fruit juice. The substance in the fruit which forms the jelly is not present in all fruits, so that the fruits which lack pectin, or this jelly forming material, should be combined with such fruits as we know will stiffen into a jelly.

Raspberries, strawberries and cherries need the addition of currants; blackberries, peaches and pears need apples plums or quince. Otherwise what we are ambitious to have turn out as jelly, will prove to be but a thick syrup. Gelatin, of course, is largely used to stiffen fruit juice, but more for such jellies as those prepared for immediate use. However, most of the jellies purchased at the store have been stiffened with gelatin or other compound.

Always use a porcelain or granite utensil for boiling fruit juice in, as metals are apt to destroy, to an extent, the color and flavor of the jelly. For the same reason use wooden spoons for stirring and skimming.

To make clear jelly, use only the perfect fruit. Pick all of it over thoroughly. Place in the kettle and crush it just enough to extract a small quantity of the juice so that it will not burn. Some fruits, however, may have a small quantity of water added for this purpose. Cook it over a slow, steady heat till the fruit is soft, then turn all into a heavy cloth and press out as much of the juice as possible. Then strain through a second fine cloth, using just that which runs through of its own accord, for the first few tumblers as that will be the

clear jelly. Make up the latter third of the juice or whatever amount of juice still remains in the bag separately.

Measure the juice and allow an equal quantity of sugar which should be well heated in the oven before adding to the juice, but not allowed to become at all scorched.

Wipe all fruit for jelly well, or pick over well, but do not wash it. When fruit does not jelly readily, it is usually because it is over-ripe. If care is taken to skim the jelly often during its last heating, it will not be necessary to strain it into the tumblers.

Some precaution should be taken so as not to crack the placed in the glass while pouring the jelly, or the glasses may tumblers in pouring in the hot liquid. A silver spoon may be previously be rolled in hot water and then allowed to stand in the hot water while filling them. Fill each glass full to the brim and allow to solidify in a dry place before covering. In a day or two cover with soft plain writing paper, cut to fit inside the glass and then affix the tin covers, or if preferred, manilla paper may be tied tightly over the tops.

Always keep jelly in a dark, cool and dry place.

The directions for the making of different jellies will be given under each of the following recipes separately.

Green Grape Jelly

Let the grapes simmer on the back of the stove with a little water, then boil half an hour, mash and strain. Allow an equal measure of sugar and juice, but before adding the sugar heat it well and allow the juice to boil twenty minutes. Then stir in the sugar and when dissolved pour into glasses.

Apple Jelly

Wipe the apples, cut them in pieces without peeling or coring, but remove all bruises and imperfect parts. Barely cover them with water and boil over a slow fire till tender, then strain off the juice through a cheese-cloth without pressing. Measure the juice and allow an equal amount of sugar. Put the juice back into the preserving kettle and allow to boil five minutes, then add the heated sugar and stir until it dissolves.

Continue the boiling until a little dropped upon a cold plate will jelly. It will take between twenty and thirty minutes. Turn it into tumblers and when cold, cover.

Plum Jelly

Put the plums, which may be either damsons, red or beach plums, into the kettle with water to cover. Heat slowly and simmer until the plums will mash readily, then turn into flannel jelly bag and drip until the pulp is dry. Boil the juice rapidly twenty minutes, skimming often. Remove it from the fire; measure and return to the fire. As soon as it boils again, add the sugar, cup for cup, and boil until it jellies which will be fifteen or twenty minutes. Pour into tumblers.

Blue Grape Jelly

Use grapes before entirely ripe. Pick over and cover with enough water only to keep from burning. Cook a few minutes and then strain the juice, but do not squeeze. Use equal pint of sugar to each pint of juice. Cook fifteen minutes before putting in the sugar and ten minutes after. Pour into glasses.

Blackberry Jam (Without Seeds) (Original)

Take two gallons of blackberries, wash well, put into a preserve kettle with about two quarts of cold water, let them boil until tender, then strain through a wire sieve, pressing all the pulp of the berry through the sieve with a wooden spoon. Weigh the pulp and to each pound add three-fourths of a pound of sugar. Put back into preserve kettle, take a few pieces of stick cinnamon and cloves and drop it into the kettle. Let this boil until the proper consistency of jam. When cold put it in wide mouthed glass jars. This is excellent as it does away with the objectionable seeds.—Mrs. J. Bandman.

Preserved Peaches

Drop ripe peaches into boiling water and in two minutes the skin will slip off easily. Drop at once into cold water to prevent turning dark. Allow one and a half cups of sugar and three-quarters of a cup of water to each pound of fruit. When

the syrup boils add the fruit, a few at the time and cook until tender. Take out and add more peaches. Place the cooked peaches in jars, and when all are done fill the jars with syrup. If the peaches are large cut them in halves, but leave a few of the stones to give a good flavor to the preserves.

MISCELLANEOUS

A Way to Preserve and Keep Eggs Fresh

Oil them all over when fresh, lay in a box and turn them over daily.—Mary L. Armistead, Baltimore, Md.

A Remedy to Exterminate Ants

Dip a sponge in water, sprinkle well with sugar this sponge and lay it on the shelf or table. When full of ants soak in water and kill them.—Mary L. Armistead, Baltimore, Md.

My Grandma's Recipe For Burns

Scrape inside of a potato, sweet or Irish, mix sweet oil and turpentine so as to make a poultice of this mixture. It will at once extract heat.—Mary L. Armistead, Baltimore, Md.

Baking Powder

Four pounds tartaric acid, six pounds baking soda, six pounds corn starch (best), mix thoroughly.—Miss Hamilton.

Gargle For Sore Throat and Hoarseness

Teaspoon of salt, teaspoon of black pepper, tablespoon of vinegar, two ounces witch hazel, one ounce pure glycerin, one pint water; mix and put in bottle and shake well before using. —Mrs. G. H. Estes.

Cure For Seasickness

Take as much cayenne pepper as you can bear in a plate of hot soup and all sickness and nausea will disappear.—Samuel Budd, M. D., late of Petersburg, Va.

Grape conserve.

10 Concord grapes 10 cups -
6 Sugar 6 cups
3 raisins seedless -
1 pine apple crushed -
1 pine apple juice
1 orange cubed -
2 pecan nuts - nuts
2 water -
1 orange juice
1/3 lemon juice -

Separate pulp from skins remove seed - add water pulp + skins, boil 15 min simmer, in covered pan add other ingredients boil 1 hr - or till thick.

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